

*Season's
Greetings*



Contents

NEWS FROM THE ISEKI-FOOD ASSOCIATION	1
ISEKIFOOD25 in Timşoara: Registration and abstract submission are open!	1
International Journal of Food Studies - new platform, new Editor-in-Chief	2
ISEKI-Food book series Volume 8: "Statistics in Food and Biotechnology"	3
NEWS ABOUT ISEKI-FOOD ASSOCIATION MEMBERS/PARTNERS	4
INOPTTEP 2025 and PTEP 2025 in Serbia	4
FitNESS 2.0 - End of project and final press release	5
Projects at the Faculty of Food Science and Technology, Universiti Putra Malaysia	6
Agro4SDGs - Empowering Women Entrepreneurs in Agroecology	8
NEWS ABOUT PROJECTS WITH ISEKI-FOOD ASSOCIATION PARTICIPATION	9
Food Waste measurement using WASTELESS tools started!	9
SUSTAID: Info-Day Hybrid event @IMPACT HUB VIENNA: January 14 th 2025	10
FOODPathS to the Sustainable Food Systems we envision: Workshop Event in Hungary December 2024	11
Four years of FAIRCHAIN project: insights on the achievements and main outcomes	12
NEWS ABOUT OTHER PROJECTS	13
Closing soon: new Research Lecturer Position at SeAMK, Finland.....	13
NEWS ABOUT EDUCATION AND TRAINING	14
Free online training available at the ISEKI-Food platform	14
UPCOMING FOOD-RELATED EVENTS / WEBINARS	15

NEWS FROM THE ISEKI-FOOD ASSOCIATION

ISEKIFOOD25 in Timșoara: Registration and abstract submission are open!

The 8th International ISEKI-Food Conference in Timșoara, **ISEKIFOOD25**, is happening!



With the Theme: "**Innovation in Research and Education for the transition to sustainable food systems**", our bi-annual International Conference will be held at the University of Life Sciences "King Mihai I" in Timisoara, Romania, from 2 to 4 July 2025.

ISEKIFOOD25 will focus on the transition to sustainable and innovative food systems across three main areas:

- Education and Training,
- Research, and
- Responsible food production and consumption
(more details in the [Conference Topics](#)).

The conference is designed for scientists, professionals, and students from universities all around the world, as well as the food industry. It aims to strengthen the connection between academia, research and industry by providing a platform for exchanging new ideas, sharing application experiences, and fostering collaboration.

Delegates will have the opportunity to network, establish business or research relationships, and connect with global partners for future projects.

REGISTRATION and ABSTRACT SUBMISSION are now OPEN!

Deadline for abstract submission: **31 January 2025**

Online registration closing: **1 June 2025**

More information on the [conference website](#) !

The Chairs of the Scientific & Organising Committees look forward to welcoming you at the ISEKI-Food 2025!

International Journal of Food Studies - new platform, new Editor-in-Chief



International Journal of Food Studies

Official Journal of the ISEKI_Food Association



Exciting News from the International Journal of Food Studies (IJFS):

New Editor-in-Chief

The IJFS is delighted to announce its new Editor-in-Chief: **Dr. Yu Fu**:

Dr. Fu, currently based at Teesside University, UK, strongly believes that engaging in work that perfectly synchronizes with one's passion and interest is the key to achieving great success and unprecedented impact.

His current research interests primarily focus on food science and technology.

In addition to his new role at IJFS, Dr. Fu serves as an Academic Editor, Honorary Associate Editor, and Editorial Member for several other SCI-indexed journals in the field of food research. He is also an active reviewer for numerous peer-reviewed journals in food science and nutrition.

We are confident that Dr. Fu will be a valuable asset to IJFS and look forward to the contributions he will bring to the journal.

The ISEKI-Food Association extends its best wishes to Dr. Yu Fu for great success in this important role!

We would also like to take this opportunity to express our heartfelt gratitude to **Dr. Jesús Frías** (Technological University of Dublin) for his invaluable contributions as Editor-in-Chief over the past years. His leadership has been instrumental in shaping IJFS into what it is today.

New platform announcement

As part of IJFS's ongoing commitment to enhancing the quality and efficiency of its editorial processes, the journal has transitioned to a new journal management system, Opus Journal Platform: <https://www.iseki-food-ejournal.com/>

This move reflects IJFS's ongoing commitment to enhancing the quality and efficiency of its editorial processes. The new platform is designed to provide a more *streamlined and user-friendly experience* for contributors, while ensuring the journal continues to uphold the high standards it is known for.

The valuable contributions of editorial members, reviewers, and authors have played a significant role in the journal's success. IJFS looks forward to continuing these collaborations in this new environment.

The Editorial Team extends its gratitude to everyone who has supported the journal and contributed to its growth. This transition marks an exciting new phase aimed at enriching the experience for all stakeholders and strengthening the ISEKI community of food studies researchers.

If you have any questions or need assistance, please do not hesitate to reach out to the editorial team at office@iseki-food.net

ISEKI-Food book series Volume 8: "Statistics in Food and Biotechnology"

By ISEKI-Food Association, Austria

A new book was published on Springer Nature Link – **Volume 8** of the book series: **Integrating Food Science and Engineering Knowledge Into the Food Chain**, an ISEKI-Food book series / collection, where various aspects of food safety and environmental issues are introduced and reviewed by scientists specializing in the field.

Statistics in Food and Biotechnology - From Theory to Practical Applications

Editors: Gerhard Schleining, Saverio Mannino and Prisana Suwannaporn

About this book

The idea is to have a book, which explains the use of statistical methods which are mostly used in food and biotechnology and the corresponding basics in form of case studies. The focus will be on understanding how and when to use the appropriate statistical techniques. Emphasis will be placed on pre-requisites (statistical reasoning and planning of experiments) and the appropriate use of parametric statistical methods.

From the Preface:

“The proper use of statistical methods is essential in food processing and biotechnology, and very few publications have focused on the practical application of these methods so far. This book utilizes case studies to explain the corresponding basics with a focus on understanding how and when to use the appropriate statistical methods. The text is structured according to practical applications, starting from data collection and data treatment, moving to product development, process control and analytical methods.

(...)

In providing practical, hands-on information on the use of statistics in food processing, this work will be of great importance for professionals, industry staff and researchers in food and biotechnology.”

Contents:

Chapter 1	Basic Statistics for Data Collection and Treatment
Chapter 2	Sampling
Chapter 3	Statistics for Food Product and Process Development
Chapter 4	Statistical Process Control (SPC)
Chapter 5	Statistic for Sensory Science
Chapter 6	Statistic for Analytical Methods

This book will soon be available for purchase [here](#).



ISBN 978-3-031-51567-5

NEWS ABOUT ISEKI-FOOD ASSOCIATION MEMBERS/PARTNERS

INOPTEP 2025 and PTEP 2025 in Serbia

by The National Society of Processing and Energy in Agriculture (PTEP), University of Novi Sad, Serbia

The **National Society of Processing and Energy in Agriculture (PTEP)** and the **Faculty of Agriculture**, Department of Agricultural Engineering, University of Novi Sad, Serbia, are organizing the following conferences:



INOPTEP 2025

IX International Conference - **Sustainable Postharvest and Food Technologies**

PTEP 2025

XXXVII Scientific and Professional Conference - **Processing and Energy in Agriculture**

TOPICS:

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

The **INOPTEP 2025** conference will be held on **April 7-10, 2025**, in **Zlatibor**, Serbia, in the Romania Congress Centre of the "**Ratko Mitrović**" complex.

The Conference is co-organized and supported by the ISEKI-Food Association.

More information about fees, accommodation and REGISTRATION [here](#) and [here](#).

Applications and abstracts are accepted until **January 29, 2025**.

FitNESS 2.0 - End of project and final press release

by **Gemma Cornuau**, European Project's Manager, ACTiA, France

FitNESS 2.0 press release:

An open-access comprehensive e-learning platform for food packaging launches after three years of development

The **FitNESS 2.0** project has played a key role in enhancing food packaging education across Europe and ended on October 31, 2024, after releasing an expanded version of its e-learning platform. Launched in November 2021 and coordinated by **Actia** (the French Network for Food Technology Institutes), the initiative has been a collaboration across eleven European universities, research and technical institutes with funding by the European Commission under the ERASMUS+ program. The project's core objective is to address the growing environmental and health challenges associated with food packaging through enhanced education and training of current and future decision-makers.

FitNESS 2.0 (Food Packaging Open Courseware for Higher Education and Staff of Companies) has responded to the fragmented approach often seen in chemistry, materials science, food technology, and packaging education by offering an integrated, open-access educational platform. Accessible on all devices, the platform serves both current and future food packaging professionals, with content that covers essential topics such as toxicological and health assessments, sustainable packaging, polymer science, and responsible packaging design.

Key Achievements of FitNESS 2.0

- A [robust online platform](#) featuring interactive courses, packaging design tools, and practical exercises.
- Training modules with a special focus on circular economy practices (redesign, reduce, reuse, recycle), linking sustainability directly to the shelf life of food products to support preventing food waste.
- Open-source and fully cloneable resources, validated by more than a dozen European institutions of higher education.

International Collaboration

FitNESS 2.0 has been a true collaboration, bringing together eleven expert scientific research and communication partners across seven different countries:

- **Croatia:** University of Zagreb
- **Denmark:** Aarhus University
- **France:** Actia, AgroParisTech, L'Institut Agro Dijon, LNE (Laboratoire National de Métrologie et d'Essais), University of Burgundy
- **Germany:** Fraunhofer IVV
- **Portugal:** Catholic University of Portugal
- **Spain:** CSIC (Spanish National Research Council)
- **Switzerland:** Food Packaging Forum Foundation

The project has also benefited from the support of an external expert **Advisory Board**, whose members include: **ISEKI-Food**, **SIEL-Grow**, **EFFOST** (European Federation of Food Science and Technology), **Elipso** (Association representing plastic packaging manufacturers in France), **Citeo**, **CNE** (Conseil National de l'Emballage, France), **Vitagora**, **Michigan School of Packaging**, **Plastics Europe**, and **Zero Waste Europe**.

Call for Global Contributions

We are actively seeking universities and industries from around the world to contribute to the continued growth and development of this initiative. Our aim is to establish a global network of partners dedicated to advancing food packaging education, sustainability, and safety. By joining the FitNESS network, institutions and companies can contribute to the creation of cutting-edge education and training content, expand the platform's impact, and collaborate on innovative solutions to packaging challenges on a global scale.

Legacy and Future Use

As FitNESS 2.0 reaches its official end date, the platform will still remain accessible and a significant educational resource for higher education institutions and industry professionals across Europe. It is designed to continue providing vital fundamental knowledge on safe and sustainable food packaging and equipping future professionals with the tools they need to address the challenges of the packaging industry.

Project Duration: 36 months (November 2021 – October 2024)

Coordinator: Actia – The French Network for Food Technology Institutes

Give us [feedback on the FitNESS 2.0 platform](#) through this survey: <https://forms.office.com/e/B2vQGh4mWE>



[Back to contents](#)

Projects at the Faculty of Food Science and Technology, Universiti Putra Malaysia

by Nur Hanani Zainal Abedin, PhD., Faculty of Food Science and Technology, Universiti Putra Malaysia

The Faculty of Food Science and Technology (FSTM) at Universiti Putra Malaysia (UPM) stands as a prominent institution in Malaysia, dedicated to advancing food science education and research. With a reputation for academic excellence, FSTM has contributed significantly to the food science sector both in Malaysia and internationally.

FSTM offers a range of undergraduate programs that cater to the diverse interests and career goals of its students. These programs include the Bachelor of Food Science and Technology with Honours, Bachelor of Science (Food Studies) with Honours, Bachelor of Science in Food Manufacturing Operations with Honours and the Bachelor of Science (Food Service Management) with Honours. Each program equips students with a strong foundation in food science, technology, and management, preparing them for roles in the food industry, academia, and research.

FSTM also offers postgraduate opportunities, including Master's and PhD programs, as well as coursework-based degrees like the Master in Food Technology (MFT), Master in Food Safety and Quality Assurance (MFS) and Master in Functional Food Design (MFFD). These programs expose students to current challenges in food science, fostering innovation and critical thinking. With access to advanced facilities like the supercritical fluid centre, culinary labs, and a pilot plant with high-pressure processing (HPP) technology, students can enhance their research skills.

In August 2024, FSTM successfully hosted the 3rd International Food Research Conference (IFRC), continuing its tradition after two previous successful events. The IFRC serves as a platform for knowledge exchange, bringing together experts and researchers to discuss innovations in food science.

Associate Professor Dr. Nur Hanani Zainal Abedin is a notable lecturer at FSTM focusing her research in food packaging area. She leads the FoodPack research group, which develops sustainable packaging films and coatings from biopolymers and nanocomposites. Her work also includes advanced packaging systems like active, smart, and modified atmosphere packaging, all aimed at improving food preservation, reducing waste, and enhancing food security.



FSTM main faculty building (left) and mobility program of FSTM students to Germany, led by Dr Hanani

Her research group is also active in community outreach, particularly through STEM (Science, Technology, Engineering, and Mathematics) programs for school children. Additionally, Dr. Hanani collaborates with industries to enhance these programs, offering students valuable insights into real-world applications of science and technology. These initiatives offer hands-on science experiences in real lab settings, fostering a passion for science and aligning with FSTM's mission to advance knowledge and contribute to society.

With its strong foundation in education, cutting-edge research, and active community and industry engagement, FSTM is a hub of innovation and academic excellence. Dr. Hanani and the faculty are open to academic and research collaborations, continually pushing the boundaries of food science and contributing to the global scientific community.



Dr. Hanani actively organizes and participates in various STEM programs for school children.

More info on: <https://food.upm.edu.my/>

National Technological Centre for the Food and Canning Industry, CTNC, Spain. DEMOEXTRACT Operational Group

by **Angel Martínez Sanmartin**, ISEKI-Food Institutional member, CTNC, Spain

CTNC has a Technological Transfer area with experience in European projects within the following programs: EUROPEAID, 7PM, H2020, HORIZON EUROPE, LIFE+, ERASMUS+, EUROMANAGEMENT, INTERREG, NEXTMED, etc. Moreover, CTNC's by **Angel Martínez Sanmartin**, ISEKI-Food Institutional member (CTNC, Spain)

TT area works in many national and regional projects.

The Spanish supra-autonomous Operational Group DEMOEXTRACT "Multisectoral demonstration of the applicability of bioingredients based on extraction and bioconversion processes for the revalorization of by-products from Andalusia, Extremadura and Murcia" is the second phase of the INNOEXTRACT OG (2019). DEMOEXTRACT continues with the optimization and extension of the first phase results (extracts with high potential but with the need to correct application problems and unwanted side effects); and the inclusion of new by-products from the fruit and vegetable industry, new extractive technologies and processes aimed at the bioconversion of by-products with the potential to be implemented and demonstrated on a real scale and the extension of the sectors of action with the search for new ingredients with improved functionality in animal feed.

The consortium is made up of 3 technological centers (CT TECNOVA, CTAEX and CTNC) and 3 companies (TROI VEGAS ALTAS, CITRICOS DE MURCIA and DOMCA) located in the three regions of action: Andalusia, Extremadura and Murcia, with a solid scientific base and a demonstrated complementarity.

DEMOEXTRACT's specific objectives are:

- TO REEVALUATE: To study and design strategies for revaluing by-products to improve sustainability of the citrus, olive and fruit and vegetable industries.
- EXTRACTION AND BIOCONVERSION: To develop extracts with agronomic potential and innovative ingredients for human and animal nutrition, based on active ingredients from scalable extraction and bioconversion technologies.
- TO DESIGN NEW PRODUCTS: To incorporate new ingredients and extracts into natural formulations and to determine their viability on a laboratory and experimental scale with different applications for the agricultural sector and for the human and animal food sector.
- DISSEMINATION: to the target sectors.

Started in January 2024 with end date February 2027, its expected results are:

- Development of agro-sustainable transformation processes based on bioconversion technologies and extractive processes for the revalorization of agro-industrial by-products.
- Implementation of extractive technologies and easily reproducible bioconversion processes to obtain compounds of interest.
- Laboratory-scale generation of natural extracts composed of biomolecules with agronomic potential: biofertilizers and biopesticides.
- Development of functional ingredients (immunomodulators, anticancer and antimicrobial) from sustainable extraction technologies with application in human food.
- Pilot-scale production of natural extracts for animal nutrition.

GO DEMOEXTRACT proposes a global vision in the field of the circular economy, efficiency in the use of resources and the search for more sustainable alternatives.



Importe de ayuda 566.252,81€, cofinanciado al 60% por la Unión Europea a través del Plan Estratégico de la PAC - FEADER.

Agro4SDGs - Empowering Women Entrepreneurs in Agroecology

by [Klaudia Liszewska](#), The Polish Farm Advisory and Training Centre, Poland

The Agro4SDGs project is a transformative initiative fostering female entrepreneurship in the agroecology sector. With its mission to support rural women, this Erasmus+ initiative creates innovative educational paths combining agroecology and entrepreneurship. Through collaborations with key partners across Europe, the project offers training programs and campaigns to promote sustainable practices, address gender disparities, and support community-based businesses. Agro4SDGs embodies sustainability and inclusivity while aligning with the United Nations' Sustainable Development Goals (SDGs), particularly SDG 5 (Gender Equality) and SDG 8 (Decent Work and Economic Growth).

While the project itself has ended, its legacy continues—both the [project website](#) and social media platforms ([Facebook](#), [Instagram](#) and [X](#)) remain active and will be updated regularly. These channels serve as a valuable resource for ongoing community engagement and knowledge sharing.



Agro4SDGs

Reinforcing community mobilization and support of female lead entrepreneurship in the agroecology sector



ABOUT THE PROJECT

Predominantly rural areas make up half of Europe and represent around 20% of the population. However, most of the rural areas are also among the least favored regions.

The idea of Agro4SDGs arises from the realization of the importance of women in strengthening the wealth of rural communities. It is an innovative and relevant project, which implementation will contribute to the long-term vision for the EU's rural areas and to the EU Green Deal strategy.

Through its actions and results, Agro4SDGs also reinforces the EU's commitment to gender mainstreaming in farming and agriculture, empowering young women interested in these fields and preventing a further gender gap in the generations to come.

NEWS ABOUT PROJECTS WITH ISEKI-FOOD ASSOCIATION PARTICIPATION

Food Waste measurement using WASTELESS tools started!

by [Ana Barros](#), University of Trás-os-Montes and Alto Douro (UTAD) Vila Real, Portugal

WASTELESS coordinator project updates:

We are pleased to bring you 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).

By month 24 of the WASTELESS project, we have reached several important milestones that demonstrate the progress and impact of our work. One of the most notable achievements has been the full development of all tools designed under the project, followed by their successful implementation across the selected case studies. This represents a significant step, as these tools are now operational and ready for a critical evaluation phase, by a group of selected external experts. At this stage, this panel of experts will systematically assess the feasibility of the developed tools, examining their practical application and their potential to drive expressive change in the prevention, monitoring, and reduction of food waste. This evaluation will not only validate the tools but also provide insights into how they can be optimized for greater impact.

Moreover, the project team has been actively engaging with the scientific community and relevant stakeholders by participating in a variety of national and international events. These efforts aim to disseminate the findings, methodologies, and innovations emerging from WASTELESS, raising awareness of the project's contributions and fostering collaborations that support the global effort to tackle food waste.

Stay tuned and follow WASTELESS on: wastelesseu.com, [X](#) and [LinkedIn](#) and [subscribe](#) to the WASTELESS Newsletter



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.

SUSTAID: Info-Day Hybrid event @IMPACT HUB VIENNA: January 14th, 2025

by **Federica Striglio, Christoph Knöbl**, ISEKI-Food Association, Austria

The SUST-AID Project is working on Environmentally Sustainable Food Aid programs in Europe by creating Vocational educational training for strengthening capacities and program delivery.



As it is nearing its end in February 2025, we would like to extend an invite to all to participate in the Info Day which will take place on **January 14th**. The event will be **Hybrid**, with the possibility for those in the vicinity to participate in person, as well as online for those who are too far.

The event is free to attend and aims to showcase the outcomes of the **SUST-AID – Environmentally Sustainable Food Aid Programs in Europe: Vocational educational training for strengthening capacities and program delivery** project.

The Info Day will provide insights into the project's achievements and explore practical tools developed for staff and volunteers in food aid programs. Join us for an engaging agenda that combines presentations, demonstrations, and interactive activities.

Please register for the HYBRID event below:

REGISTRATION: <https://forms.gle/uGpwpLsxzqWZLV7q6>

If you would like more information about the event, or have any questions, please contact: Federica.striglio@iseki-food.net and christoph@iseki-food.net

**** Please note that physical participation will not include reimbursement of travel/accommodation but will include a paid coffee break with snacks.**

FOODPathS to the Sustainable Food Systems we envision: Workshop Event in Hungary December 2024

by **Federica Striglio, Sofia Reis, ISEKI-Food Association, Austria**

The FOODPathS Partners and networks joined forces to provide input to food systems partnerships between 3-4 December 2024 in Budapest Hungary. The workshops event was followed by the “Partnering for the Future” event hosted by BIOEAST at the Hungarian Presidency on 5th December.

With chances to collaborate within other project frameworks, and to see the developments in today’s Food Systems landscape from a different lens, the ISEKI Food Association was present at the CLEVERFOOD Project exhibition at the Museum of Hungarian Agriculture in Budapest. For any person interested, the exhibition will be hosted at the Museum in Budapest from the 9th until 12th January 2025.



The ISEKI-Food Association participated in two Work Package interactive sessions of the workshop; the first on the importance and factors necessary to establish a Food Systems Observatory “What would you expect from an ‘European Food System Observatory’ to support the transition of our food systems?”, and the second on the implementation and structure of a Sustainability Charter at EU level “An inclusive partnership requires a novel governance”.

model and tools appreciated by all”. These were represented respectively by the project managers Sofia Reis and Federica Striglio.

For more information on the project, its activities, and events, go to www.foodpaths.eu or visit the LinkedIn [@scifoodhealth](https://www.linkedin.com/company/scifoodhealth)

WORKSHOP 📅 3-4 December 2024

FOODPathS to the Sustainable Food Systems we envision

Joining forces to provide input to food systems partnerships

📍 Hungary, on-site event

Register now!

foodpaths

Funded by the European Union

Four years of FAIRCHAIN project: insights on the achievements and main outcomes

by **Luminita Ciolacu** and **Ana Ramalho**, ISEKI-Food Association, Austria

The **HORIZON 2020** project **FAIRCHAIN**, launched in November 2020 and coordinated by INRAE (France), **aimed at developing intermediate value chains for more sustainable food systems**, combining elements from both short and long value chains. Efforts **focused on the fruit and vegetable and dairy sectors**. The project was organized into six case studies, in six European countries, to address specific bottlenecks associated with local supply chains and work to enable small and mid-size farmers and food producers to scale up and expand production of nutritious food through competitive intermediate value chains at local and regional level. The consortium used a **co-creation approach**, by bringing together stakeholders in each supply chain and working together to find the most suitable solutions.

Achievements of the Case Studies:



- In **AUSTRIA**, the **Food Innovation Incubator** has developed innovative solutions to convert fruit and vegetable co-products into unique regional products like apple sorbet, vegetable soup, freeze-dried tomatoes and garlic paste, and supported farmers scaling them up.

- In **BELGIUM**, a **prototype mobile and flexible packaging machine** was developed with high standards of hygienic packaging design. This was a solution for small and mid-sized companies, who fill in fruit juices and purees manually, which hinders productivity and potential market exploitation.



- In **FRANCE**, **innovative fermented drinks** based on whey and fruit (or vegetable) juices were developed with good acceptance by consumers. These drinks offer an alternative way of valorising whey, a by-product of cheese production, often sent to waste by small companies. This is a zero-waste product, since the distribution is made in returnable glass bottles.



The FAIRCHAIN project has received funding from the European Union's Horizon 2020 research and innovation programme under the grant agreement No: 101000723

NEWS ABOUT OTHER PROJECTS

Closing soon: new Research Lecturer Position at SeAMK, Finland

by **Jarmo Alarinta**, Seinäjoki University of Applied Sciences (SeAMK), Finland

Seinäjoki University of Applied Sciences (SeAMK - www.seamk.fi) is a multidisciplinary institution focused on impactful research, development, and collaboration. We offer programmes across diverse fields, including food technology, and are committed to regional development through strong industry partnerships and a commitment to quality education.



SeAMK is seeking a dedicated and innovative **Research Lecturer** to join our Bio- and Food Technology unit for a fixed-term, 3-year position.

The successful candidate will contribute to advancing SeAMK's research, development, and innovation (RDI) work through various food industry projects, take an active role in teaching and supervising student theses, participate in international networks, and actively pursue new funding opportunities for projects.

More details about the position and application process [HERE](#).

The position is fixed term under the specified job title, but it may continue as either a teaching or RDI (Research, Development, and Innovation) role after the initial period. If you know anyone in your network who might be interested in working in Finland, we kindly ask you to share this information. We are genuinely looking for a new expert to join our team.

Jarmo Alarinta

M. Sc. (Chem. Eng.)

Head of Degree Programme in:

- Food Processing and Biotechnology
- Agri-food Engineering

SeAMK – Seinäjoen ammattikorkeakoulu

Seinäjoki University of Applied Sciences

P.O. Box 412 / Frami F, Kampusranta 11, FI-60101 Seinäjoki, Finland


Note from the editor: If you are interested in this position, and as the official application deadline is January 5th, 2025, please contact asap the Head of Degree Programme, Jarmo Alarinta, jarmo.alarinta@seamk.fi, Phone: +358 40 830 2450 or Research and Development manager Karri Kallio, karri.kallio@seamk.fi, Phone: +358 40 830 0412.

NEWS ABOUT EDUCATION AND TRAINING

Free online training available at the ISEKI-Food platform


The ISEKI-Food Association has been offering online training courses since 2010 through our e-learning platform Moodle.

Several training courses have been developed lately under the scope of two projects that ISEKI-Food is currently involved as partner: **FAIRCHAIN** and **E-SafeFood**. The courses are available **ONLINE** and **FREE**.

 The **FAIRCHAIN** project has developed the following online training courses:

1. **Introduction to Intermediate Food Value Chains (2h)** - Designed for entrepreneurs and stakeholders in all FVC-related fields (farmer, producer, regulator, marketer, distributor, financier, consumer organization, etc.) at all levels (undergraduate student to professional with many years of experience) with interest in developing or valorising Intermediate Value Chains.
2. **From Short to Intermediate Food Value Chains (4h)** - designed for Short Food Supply Chain entrepreneurs interested in going from a local to a regional business
3. **Case-Studies by co-creation - learn from real life examples (6h)** - designed for Short Food Supply Chain entrepreneurs, primarily producers and processors, interested in using the co-creation process to incorporate innovations into their business and grow it to (part of) an Intermediate Food Supply Chain.



 The **E-SafeFood** project has developed the **Food safety training programme**: an interactive online training programme about microbiological food risks including learning modules on:

1. **Microbiological shelf life**
2. **Process validation**
3. **Control of Microbial hazards**



The trainings are structured with distinct levels, allowing any interested person to find their space to learn, for example: food industry operators and higher industry job profiles, students, educators, researchers, and many more. All trainings are available in English. Additionally, the “Microbial shelf life” and “Control of Microbial Hazards” training modules in their basic levels, are available in French and Spanish, and will soon be ready in Portuguese.

Registration:

To enrol the training programmes, you need to register.

- Go [here](#) to create a new account on the ISEKI-Food e-learning platform
- Fill the required fields and press on ‘Create a new account’ button at the end of the page.
- You will receive an email to validate your account.
- Click on the module you want to enrol.
- Select the level/ language you want.
- In order to access the training content of each Level use the **enrolment keys**: **esafe4all** (for E-Safe Food modules) or the keys available [on this page](#) for FAIRCHAIN courses.

Certificate of completion:

After completing the training activities, the ISEKI-Food Association will issue a **Certificate of Completion**.



UPCOMING FOOD-RELATED EVENTS / WEBINARS

March 2025

31 March - 2 April 2025

WGS2025 - 8th International Whole Grain Summit 2025

More information: <https://www.wholegrainsummit.com>

Detmold, Germany

April 2025

New! 2 - 4 April 2025

EEM2025 - 9th International Congress "Engineering, Environment and Materials in Process Industry"

More information: <https://eem.tfzv.ues.rs.ba>

Bijeljine, Bosnia and Herzegovina

New! 7 - 9 April 2025

GreenNutriFood 2025 - 1st International Congress on Sustainable Food, Green Chemistry and Human Nutrition

More information: <https://greennutrifood.pbf.hr>

Dubrovnik, Croatia

New! 7 - 10 April 2025

INOPTÉP 2025 - Sustainable Postharvest and Food Technologies, and PTEP 2025 - Processing and Energy in Agriculture

More information: <https://www.ptep.org.rs>

Zlatibor, Serbia

9 - 11 April 2025

GreenFoodTech 2025

More information: <https://greenfoodtech-2025.colloque.inrae.fr>

Saint Malo, France

June 2025

New! 2 - 6 June 2025

MIPRO 2025 - Engineering Education conference

More information: <http://www.mipro.hr/MIPRO2025.EE/ELink.aspx>

Opatija, Croatia in hybrid mode

New! 5 - 7 June 2025

14th International Conference "Agriculture for Life, Life for Agriculture"

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

Bucharest, Romania

New! 11 - 13 June 2025

NUTRICON 2025 - 12th Annual, International and Scientific Macedonian Food Quality and Safety, Health and Nutrition Congress

More information: <https://keyevent.org>

Ohrid, Macedonia

July 2025

2 - 4 July 2025

ISEKIFOOD25 - 8th International ISEKI-Food Conference

More information: <https://www.isekiconferences.com/timisoara2025/>

Timisoara, Romania

September 2025

23 - 25 September 2025

21st ICC Conference 2025 - Jubilee 70 Years ICC

More information: <https://icc.or.at/events/21st-icc-conference-2025-jubilee-70-years-icc>

Vienna, Austria

November 2025

New! 17 - 19 November 2025

7th International Conference on Food Science & Technology: Innovation and Sustainability challenges

More information: <https://foodtechnologycongress.com>

Athens, Greece

New! 17 - 19 November 2025

39th EFFoST International Conference 2025 - "Fostering the Transition to Sustainable Food Systems: Embracing Novelty and Overcoming Challenges"

More information: <https://effostconference.com>

Porto, Portugal

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[Back to contents](#)