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NEWS ABOUT ISEKI-FOOD ASSOCIATION MEMBERS/PARTNERS

The International Scientific and Practical Conference on Healthy Food Type of Childhood to Goldenity: Comprehensive Pidhid, Stan and Perspectives

by the **National University of Food Technologies**, Kyiv, Ukraine

Our long-term project was created in 2021 by representatives of university institutions, leading doctors, representatives of research institutes, manufacturing companies and associations involved in the production and distribution of products for healthy eating, and the public community promoting a healthy lifestyle.



The purpose of the conference is to support scientific developments in the field of theory and practice of health food, their implementation in industry and dissemination of knowledge about the principles of health food as the basis of the nation's health, cooperation between medicine and food technology.

Our objectives:

- development of innovative and improvement of traditional food technologies food technologies based on modern knowledge of nutrition, nutrigenomics and nutrigenetics;
- educational activities in the food and medical sectors, covering the academic and industrial communities, as well as a wide range of Ukrainian citizens as consumers of new products;
- development and implementation of healthy nutrition principles based on an individualized approach, considering the needs of different population groups, health status of citizens, and environmental conditions;
- improving the efficiency of educational activities, involving students in the dissemination of knowledge in society;
- use of the results of current research in practical activities;
- competence for all those working in the food sector, providing consumers with safe, high-quality, healthy, effective nutrition;
- conducting master classes and counselling employees
-

For more details and registration, please visit: [et-healthy](https://et-healthy.com)

V INTERNATIONAL SCIENTIFIC AND PRACTICAL CONFERENCE

“HEALTHY EATING FROM CHILDHOOD TO LONGEVITY: INTEGRATED APPROACH, STATUS AND PROSPECTS”

OCTOBER 23-24, 2025 MIXED FORMAT

NATIONAL UNIVERSITY OF FOOD TECHNOLOGIES

MSFS2025, The ISEKI international school on modelling and simulation in food and bio processes

by **Francesco Marra**, University of Salerno, Italy



After 5 years, the ISEKI SIG6 international school on modelling and simulation in food and bio processes MSFS2025 will start again on June 9th-12th 2025, in Falerna, Italy.

MSFS2025 is an international school aimed at introducing numerical modelling techniques for fundamental phenomena, extending to complex and multiscale multiphysics environments in the field of engineering, food sciences, and bioprocesses.

The school is designed for PhD students and researchers from both academia and industry. Specifically, it primarily targets researchers working in food and bioprocess research, technology, and engineering, who have limited experience in modelling and/or researchers with intermediate knowledge willing to further enhance their modelling skills. This improvement is pursued both vertically (i.e., from simple "single-physics" linear problems to highly nonlinear "multi-physics" problems) and horizontally (i.e., from single-scale modelling to multi-scale modelling).

This year's special theme will be "Digitalization in Food Processing", exploring the possibilities of adopting digital models and, particularly, "digital twins" in the food process industry.

The focus is on how predictive digital tools can truly transform the food industry soon. Models are, in fact, the "engines" that drive digital tools. Therefore, being able to model and simulate a process and define its impact on a food product provides a significant advantage for anyone aiming to be an established professional in the food industry and a leader in innovation.

Info about the programme, the venue and the registration procedure are available at:

<http://www.virprofood.org/msfs2025>

GHI Congress 2025: Connecting Food Security, Safety, Health & Sustainability

by **Gerhard Schleining**, Global Harmonization Initiative (GHI), Austria



The Global Harmonization Initiative (GHI) Congress 2025 is set to bring together the world's leading experts, policymakers, researchers, and industry pioneers for a three-day dialogue on the future of food systems.

Taking place at the Hilton Rotterdam from June 25-27, 2025, the Congress will tackle critical issues surrounding food safety, food security, sustainability, and health.

In a time when global food challenges are mounting — ranging from climate change and food insecurity to technological disruptions and regulatory gaps — the GHI Congress provides a unique platform for collaboration, knowledge exchange, and action-oriented solutions.

Key Highlights of the GHI Congress 2025

Distinguished Keynote Speakers: Thought leaders from academia, industry, and policy will share groundbreaking insights on food innovation, safety standards, and sustainability.

Critical Discussions: Sessions will cover urgent topics such as Food Security and Emergency Preparedness, Sustainable Food Systems, Consumer Perception and Sensory Science, and Health, Nutrition and the Gut Microbiome.

Exclusive Events:

1. **European Hygienic Engineering and Design Group (EHEDG) Pre-Conference Workshop (June 24):** A specialized session on hygienic engineering in food production.
2. **Unilever Hive Innovation Tour (June 27):** A visit to one of the world's leading food innovation centers in Wageningen.

Global Networking Opportunities: With participants from across the Americas, Europe, Africa, and the Asia-Pacific, attendees will engage in high-level discussions and develop strategic partnerships that shape the future of food policy, research, and industry innovation.

Why Attend?

The GHI Congress 2025 is more than a conference — It is a collaborative movement aimed at strengthening global food systems through scientific research, regulatory alignment, and technological advancements. Whether you are a scientist, policymaker, industry leader, or sustainability advocate, this Congress offers an unparalleled opportunity to contribute to global conversation and drive meaningful change.

Join us in Rotterdam and be part of the solutions that will define the future of food.

For more details and registration, visit; <https://www.ghiworldcongress.org/>

Where Science and Industry Meet...

by Dr. Olivera Djuragic, Institute of Food Technology in Novi Sad, Serbia

The **Institute of Food Technology in Novi Sad (FINS)** is one of Serbia's most prestigious research institutions, dedicated to advancing food & feed science, technology, quality, safety, and innovation. Established as part of the University of Novi Sad in 2007, the institute plays an important role in developing the food industry, both in Serbia and Southeast Europe. FINS specializes in a wide range of food & feed-related fields, including processing, quality control, nutrition, and biotechnology. The institute conducts cutting-edge research on food safety, functional foods, and sustainable food production. Its laboratories and pilot plants have contemporary equipment, allowing scientists to analyse quality and safety, develop new processing techniques, and improve a wide range of products. The institute maintains strong partnerships with the food industry, agricultural businesses, and government bodies, providing expert support in product development and quality assurance. It also collaborates with international institutions and participates in EU-funded projects, helping to align Serbian food technology with global standards. With an increasing emphasis on sustainability, FINS is actively involved in projects that promote eco-friendly food production, waste reduction, and the use of alternative sources. The institute is at the forefront of research on plant-based proteins and innovative preservation techniques. As part of the University of Novi Sad, FINS contributes to higher education by training future food technologists and researchers. The institute offers specialized courses, workshops, and internships, giving students hands-on experience in food innovation and safety practices. On October 16-18th, 2024, at the 5th International Food Congress-**Foodtech2024** held in Novi Sad, we emphasized the important intersection between science and technology, illustrating how current research and innovations in food science are vital precursors to the technological breakthroughs meant to redefine our food industry. By embracing the motto "Science Today, Technology Tomorrow," with more than 350 participants from more than 30 countries, we highlighted the significance of today's scientific achievements in guiding the development of tomorrow's food technology.

Through its dedication to scientific progress, industry collaboration, and education, the Institute of Food Technology in Novi Sad remains a key driver in the Serbian and regional food and feed sector. As global food challenges continue to evolve, FINS stands ready to provide solutions that ensure safer, healthier, and more sustainable products for future generations.

This year, on October 15-16th, the Research Centre for Feed Technology, Quality, and Safety at FINS is the host of the **9th International Conference FEED2025**, under the motto "**Innovating Feed - Shaping the Future**" which explores key developments in the animal feed industry, highlighting the most relevant and engaging topics.


FEED2025 will feature the following areas:


- Circular Economy and Sustainability in the Feed and Food Chain
- Animal Nutrition and Feed Additives
- Feed Technology
- Quality and Safety of Feed and Animal Products



From cutting-edge feed technologies to regenerative agricultural practices, **FEED2025 will serve as a hub for collaboration, knowledge sharing, and innovation.** As global demand for sustainable agriculture grows, the conference provides a unique platform for industry leaders, researchers, and innovators to discuss the future of animal feed within the context of the circular economy. Our focus is on advancing efficiency, reducing waste, and promoting environmentally responsible solutions in animal nutrition.

During FEED2025, experts from academia, industry, and policy sectors will share insights on the latest research, technological innovations, and practical strategies shaping the future of feed sustainability and animal nutrition.

 Abstract submission deadline: July 1, 2025

 For more information, visit <https://feed.uns.ac.rs/>

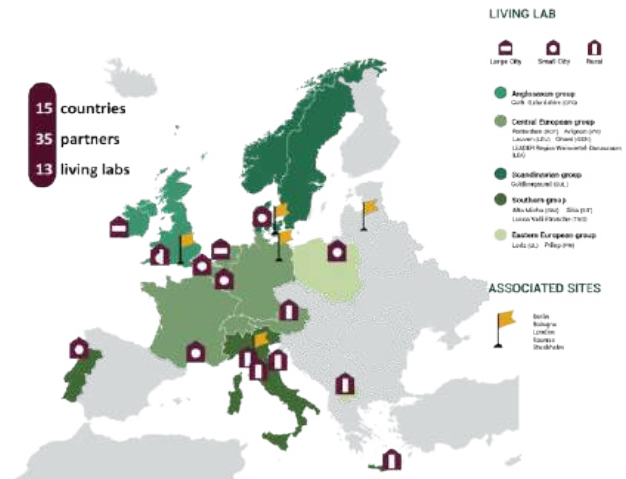
Join us as we explore groundbreaking research, emerging trends, and actionable strategies to build a more resilient and sustainable future!

FEAST | Food Systems that support Transitions to Healthy and Sustainable Diets

by **Ana Teresa Oliveira**, School of Technology and Management, Polytechnic Institute of Viana do Castelo (IPVC) and Centre for Research and Development in Agrifood Systems and Sustainability (CISAS-IPVC), Portugal.

FEAST, through **HORIZON-CL6-2021-FARM2FORK-01-15**, aims to transform European food systems from a ‘Lose-Lose-Lose-Win’ model—where only large corporations’ benefit—into a just, sustainable, and healthy system for all. By co-designing innovative solutions with diverse stakeholders, including vulnerable groups, FEAST seeks to support a transition to healthier diets and sustainable practices across all levels and sectors of the food system.

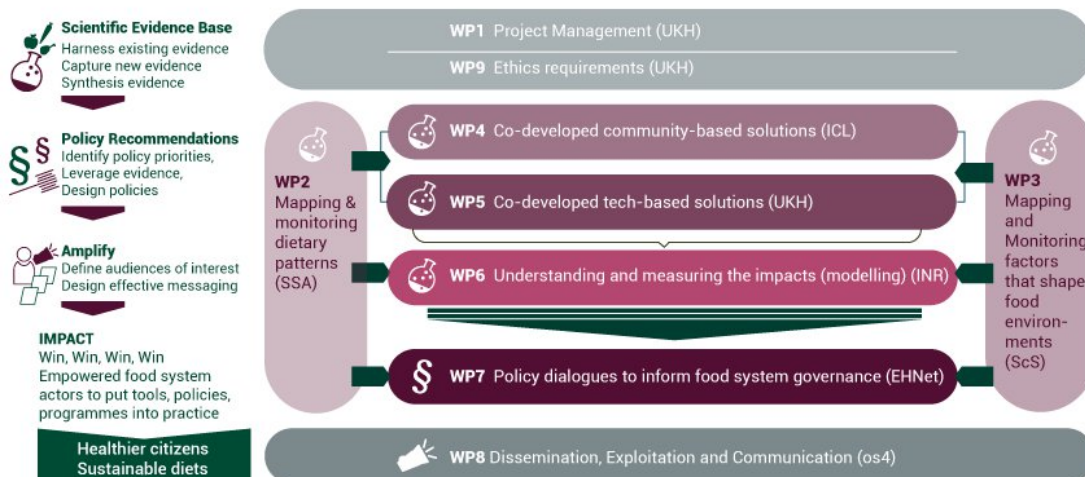
Aligned with the EU Green Deal and ‘Farm to Fork’ Strategy, FEAST integrates behavioural insights often overlooked in food system solutions. It promotes practical, scalable community-, technology-, and policy-based innovations while ensuring equity, prioritizing those facing health inequalities. Over five years, FEAST will pursue four interlinked objectives to drive a **‘Win-Win-Win-Win’ transformation of European food systems**.



The key objectives include:

- **Identify and measure barriers and facilitators influencing dietary behaviour**, especially among vulnerable groups, considering geographical, socio-economic, behavioural, gender, and cultural factors.
- **Co-create innovative tools, programs, and social innovations** with stakeholders to support informed food choices and healthier, sustainable diets.
- **Empower individuals to adopt healthier lifestyles** through evidence-based strategies targeting all food system actors at national, EU, and global levels.
- **Promote the adoption of food and health policies** by co-designing and testing communication strategies and monitoring approaches for policymakers.

The project, led by University of Heidelberg, is structured around the following work packages:



FEAST aims to make it easy for every person in Europe to eat a delicious, healthier and more sustainable diet.

PROJECT INFORMATION | FEAST Grant agreement ID: 101060536; DOI: [10.3030/101060536](https://doi.org/10.3030/101060536)
Start date: 1 July 2022; End date: 30 June 2027



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Food Supply-Chain Ecosystems for Sustainability

by **Rita Pinheiro**, School of Technology and Management, Polytechnic Institute of Viana do Castelo (IPVC) and Centre for Research and Development in Agrifood Systems and Sustainability (CISAS-IPVC), Portugal



Food Chase - Food Supply-Chain Ecosystems for Sustainability, is an international cooperation project under the Erasmus+ programme, involving partners from Portugal, Italy, Greece, Cyprus, Turkey, Romania, and Switzerland. This collaboration reflects a shared commitment to advancing education, innovation, and sustainability within the food industry.

The Food Chase project aims to create a lasting impact across the agri-food sector. By integrating project methodologies and outcomes into their core activities, partner organizations will foster collaboration among diverse stakeholders. The project requests to drive structural transformation, introduce innovative solutions in education and business, and enhance the sustainability of agri-food enterprises.

The key objectives include:

- **Promoting Sustainable Practices** – Advocating for environmentally friendly methods that minimize food waste and optimize resource use.
- **Implementing Innovative Solutions** – Introducing pioneering approaches and technologies to reduce food losses and improve efficiency.
- **Reducing Food Waste at the EU Level** – Implementing strategic interventions and policy initiatives to minimize food losses across Europe.
- **Building Sustainable Food Supply-Chain Ecosystems** – Establishing collaborative networks that foster sustainability throughout the food supply chain.
- **Encouraging Stakeholder Collaboration** – Bringing together diverse actors to collectively address food loss and waste challenges.

The project is structured around the following work packages:

- **WP1 – Project Management**
- **WP2 – Food Supply Chain Ecosystem for Sustainability**
- **WP3 – Food Competence Framework**
- **WP4 – From Farm to Fork Specialist**
- **WP5 – Communication and Dissemination**

By building on cross-border experience and innovation, Food Chase aims to redesign the future of the agri-food industry, making it more sustainable, efficient and resilient.

ERASMUS-EDU-2023-PI-ALL-INNO (01 February 2024 - 31 January 2027).



21st ICC Conference 2025- International Association for Cereal Science and Technology

by **Gerhard Schleining**, BOKU University, Austria



**Join the 21st ICC Conference,
Submit Your Poster Abstract,
Become a Sponsor!**

This year's **21st ICC Conference**, titled **"Cereals and Pulses: Bridging Science and Innovation to Drive the Transformation of the Food System,"** will take place at BOKU University in Vienna, Austria, from September 23-25, 2025. Celebrating 70 years of ICC, this prestigious event will bring together global experts to address major challenges in the cereals' and cereal-associated sectors. Topics include plant breeding, agronomy, food chain systems, human health and nutrition, cereal technology, milling and baking, food processing, quality, and safety analysis.

We invite you to showcase your research by submitting a poster abstract! This is a unique opportunity to share your work with an international audience and contribute to the discussions shaping the future of food systems.

Key Details for Poster Abstract Submission:

- Submission Deadline for oral abstracts: May 15, 2025
- Deadline Poster abstract submission: August 11, 2025

Sponsorship Opportunities Available!

Elevate your brand and connect with leaders in the cereals and pulses industry by sponsoring the 21st ICC Conference. Various sponsorship packages are available. Visit our [conference website](#) or contact office@icc.or.at for details.

Don't miss this chance to engage with leading experts, present your ideas, and celebrate seven decades of international cooperation. Mark your calendar, submit your abstract, and explore sponsorship options today!

NEWS ABOUT PROJECTS WITH ISEKI-FOOD ASSOCIATION PARTICIPATION

AGRIFOODSKILLS Project: A New European Initiative for Agri-Food Skills

by [Sara Barbosa](#), [Foteini Chrysanthopoulou](#), and [Luis Mayor](#) Project Managers at ISEKI-Food Association



The ISEKI-Food Association is excited to participate in **AGRIFOODSKILLS**, a European project funded by Erasmus+ to enhance workforce skills in the agri-food sector. Coordinated by the University of Turin (UNITO), the project brings together 29 partners from 13 countries and will run for 48 months with a budget of 4 million euros.

AGRIFOODSKILLS aims to support workers in plant and animal production, agri-food, and veterinary fields by providing innovative training in Artificial Intelligence (AI), future foods, digitalization, and sustainability.

The project builds on previous initiatives, **FIELDS** and **i-RESTART**, by introducing micro-credentials aligned with European Qualification Framework (EQF) levels 3-8. As part of the **Agri-food Pact4Skills**, the project will establish an Observatory with dedicated working groups to facilitate knowledge exchange, best practice sharing, and long-term sustainability.

AGRIFOODSKILLS officially kicked off in Rome on January 23rd and 24th at **Confagricoltura** headquarters, where partners aligned on objectives and roles. ISEKI looks forward to contributing to this initiative, with activities focused on skill needs identification and communication of project activities and results.

The project's [website](#) was recently created, and social media channels will be available soon to let you know more about AGRIFOODSKILLS and stay up to date.



Co-funded by
the European Union

The content of this publication reflects only the authors' views, i.e. that of the partners of the AGRIFOODSKILLS project. The European Commission is not responsible for any use that may be made of the information it contains

The Teacher Resource Pack of the WASTELESS training programme is READY!

by **Luminita Ciolacu** and **Sofia Reis** (alphabetically), Project managers at ISEKI-Food Association



The **WASTELESS** project aims to develop an interactive training programme to raise awareness and provide solutions to reduce Food Loss and Waste (FLW) along the food supply chain. The first part of the training programme is the **Teacher Resource Pack** “Reducing Food Loss and Waste: CHANGE to the right path! targeted at teachers

and their pupils (age 14-17).

The Teacher Resource Pack includes:

- *Initial questionnaire* to identify food waste habits
- *5 micro-lessons* of 10 to 20 min with graphs, videos and images covering the following topics: Food Loss and Waste facts; Food Loss and Waste impact; The Food Waste hierarchy pyramid; EU initiatives for the reduction of Food Loss and Waste; How can we reduce Food Waste? After each lesson participants can test their knowledge in the lesson Quiz.
- *Activity*: ‘How much food do YOU waste!’ to make participants aware of the food waste they and their family discards
- *Downloadable materials* that anyone can use with their colleagues, families and friends.



With this pack, teachers and pupils will understand the problem of FLW globally and in Europe, identify the sectors of the food supply chain and the food categories with alarming numbers of FLW, estimate the impacts of FLW, learn how to reduce FW according to the food waste hierarchy pyramid, through initiatives and measures they can use.

The Teacher Resource Pack can be accessed [here](#) and it is free of charge for all interested users. If you want to pilot this in your school, contact us!

For any questions contact luminita.ciolacu@iseki-food.net or sofia.reis@iseki-food.net

Stay connected with WASTELESS on wastelesseu.com, [Twitter](#) and [LinkedIn](#).



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.

Watson Project at the Food Traceability & Verification Cluster Webinar

by Sara Barbosa and Luis Mayor, Project Managers at ISEKI-Food Association



The recent Food Traceability & Verification Cluster Webinar brought together eight EU-funded projects to explore how digital technologies are revolutionizing food safety, traceability, and fraud prevention. This collaborative event highlighted groundbreaking research and innovation, showcasing solutions designed to enhance transparency and trust within the food supply chain.

One of the key contributions came from Truls Rader from SINTEF, representing the Watson Project. His presentation explored Watson's innovative method for addressing food fraud. The project emphasizes a multifaceted strategy that includes vulnerability assessments, behavioral analysis, and sophisticated digital tools to improve food authenticity verification.

The discussion underscored the vital role of emerging technologies such as blockchain, AI-driven analytics, and IoT in strengthening traceability mechanisms. By leveraging these tools, the food industry can enhance fraud detection, ensure compliance with safety regulations, and build consumer trust.

For those who missed the live session, the full webinar is available for viewing. You can access Watson's presentation directly at 1:01:25 via this [link](#).

The event also raised an important question for industry stakeholders and researchers: How do you envision technology shaping the future of food traceability? The conversation continues, and we welcome your insights as we navigate the ever-changing landscape of food safety and authenticity.

Stay connected with the Watson Project and other Horizon Europe initiatives as we drive impactful food traceability and verification innovations.

#WatsonProject #HorizonEU #ResearchImpactEU #EUInnovation
#FoodTraceability

To know more about the WATSON Project and be updated, visit our [website](#) and follow us on our social media channels [LinkedIn](#), [X](#), [Facebook](#), and [Instagram](#).



FOODPathS Festival: Building tomorrow's Sustainable Food Systems together

by **Sofia Reis**, Project manager at ISEKI-Food Association

Imagine a future where food systems don't cause harm to our planet, where healthy choices are accessible and affordable to all, where we respect each other's food cultures, and where research, innovation, policies, education and collaboration drive sustainability.

It's still a dream, but FOODPathS project is building a vision to make it happen.

In the past 3 years, the FOODPathS project team has been working together with food systems actors on a 'prototype' for a European Partnership for Sustainable Food Systems: a collaborative initiative to transform how we process, distribute, and consume food. The Festival will be the place to present the prototype and discuss with many different food system actors how it can be implemented in practice. Even more, it will also be a space where to be inspired by food systems' thinkers and connect with stakeholders that jointly like to explore how to reach sustainable food systems.

FOODPathS invites you (20–22 May 2025 in Brussels at the *Ateliers des Tanneurs*) to discuss this prototype vision at the **FOODPathS Festival - Building tomorrow's Sustainable Food Systems together: Connecting R&I, Policy, Education and Society**.

A promotional graphic for the FOODPathS Festival. The background is a gradient from red to orange. On the left, there is a white rounded rectangle containing the text 'FOODPathS Festival' in red. Below it, a calendar icon is followed by '20-22 May 2025, Brussels'. Further down, the text 'Building tomorrow's Sustainable Food Systems together' is written in white, with 'together' on a new line. Below that, in smaller white text, is 'Connecting R&I, Policy, Education and Society'. On the right side, there is an illustration of four stylized human figures in various poses, interacting with large puzzle pieces. In the bottom right corner, there is a dark red rounded rectangle with the text 'Register now!' in white, accompanied by a white mouse cursor icon pointing towards the text.

FOODPathS Festival

📅 20-22 May 2025, Brussels

Building tomorrow's Sustainable Food Systems together

Connecting R&I, Policy, Education and Society

Register now! 

food|paths



Highlights of the Festival

- Discover and interact about the FOODPathS' "Prototype": Let's discuss together your feedback on the prototype and how you can use it in your own environment, either at local, national and/or global level.
- Inspirational talks and debates: Listen to stakeholders how they are reimagining the future of food systems and discuss with them what we can do together.
- Networking & field visits: Connect & collaborate with a community of policymakers, researchers, funders, and civil society members, working toward the same goal: a sustainable food system for Europe (and beyond).

Are you interested to join this movement? Register for the FOODPathS Festival by filling this [form](#). Special offers are foreseen for ISEKI members to participate with limited places available, please contact project manager Sofia Reis, sofia.reis@iseki-food.net.

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.

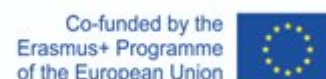
Registration:

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

April 2025

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

4 April 2025

Dare2Change - Innovation-Driven Agrifood Business

More information: <https://dare2change.pt/>
Porto, Portugal

7 - 9 April 2025

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

More information: <https://greennutrifood.pbf.hr/>
Srebreno (Dubrovnik), Croatia

7 - 10 April 2025

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

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

New! 8 - 9 April 2025

EuroFIR Food Forum 2025 - Celebrating 20 years of EuroFIR (Hybrid Event)

More information: <https://www.eurofir.org/food-forum-2025/>
Brussels, Belgium

9 - 11 April 2025

GreenFoodTech 2025

More information: <https://greenfoodtech-2025.colloque.inrae.fr>
Saint Malo, France

New! 15 - 16 April 2025

18th European PhD Workshop on Food Engineering and Technology

More information: <https://european-phd-workshop.com/>
Athens, Greece

June 2025

2 - 6 June 2025

MIPRO 2025 - Engineering Education conference

More information: <http://www.mipro.hr/MIPRO2025.EE/ELink.aspx>
Opatija, Croatia in hybrid mode

5 - 7 June 2025

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

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

Bucharest, Romania

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

New! 25 - 27 June 2025

2nd World Congress of the Global Harmonization Initiative 'Connecting Food Security, Safety, Health and Sustainability – Challenges Ahead'

More information: <https://www.ghiworldcongress.org/>

Rotterdam, The Netherlands

July 2025

New! 13 – 16 July 2025

IFT FIRST - Food Improved by Research, Science, and Technology

More information: <https://www.iftevent.org/>

Chicago, USA

August 2025

25 - 27 August 2025

SAAFoST's 26th Biennial Congress 2025

More information: <https://www.saafost2025.org.za/>

Pretoria, South Africa

September 2025

New! 14 - 17 September 2025

EFF2025 - 5th International Engineering Future Food Conference

More information: <https://www.aidic.it/eff2025/index.php>

Bologna, Italy

New! 17 - 18 September 2025

15th International Scientific and Professional Conference WITH FOOD TO HEALTH

More information: http://www.ptfos.unios.hr/Hranom_Do_Zdravlja/

Osijek, Croatia

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

October 2025

New! 15 -16 October 2025

FEED2025 - “Innovating feed – shaping the future”

More information: <https://www.dof2025.cl/>

Novi Sad, Serbia

November 2025

New! 05 - 07 November 2025

DOF 2025 - 11th International Symposium on 'Delivery of Functionality in Complex Food Systems'

More information: <https://www.dof2025.cl/>

Santiago, Chile

New! 8 - 9 November 2025

7th International Congress on Food Science & Technology - Innovation and Sustainability challenges

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

Athens, Greece

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

December 2025

New! 09 - 11 December 2025

PBN2025 - 11th International Congress of Food Technologists, Biotechnologists and Nutritionists

More information: <https://pbn2025congress.pbf.hr/>

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