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NEWS FROM THE ISEKI-FOOD ASSOCIATION

ISEKIFOOD26 – Save the Date: 8th International ISEKI-Food Conference



We are delighted to announce that the 8th edition of the International ISEKI-Food Conference will take place in **Faro, Portugal, on 1–3 June 2026**.

Organised by the ISEKI-Food Association in collaboration with the University of Algarve, this event will once again bring together food scientists, industry professionals, technologists, teachers, and students from across the globe.

Following the success of previous editions in Porto (2009), Milan (2011), Athens (2014), Vienna (2016), Stuttgart (2018), online (2020) and Paris (2023), the 2026 conference promises to be another exciting opportunity to exchange knowledge, foster collaboration, and advance Food Science and Technology in both research and education.

Stay tuned for more details — and don't forget to mark your calendars.

Meet the ISEKI network in Faro in 2026!



NEWS ABOUT ISEKI-FOOD ASSOCIATION MEMBERS/PARTNERS

Food Science and Technology Conferences: Updates from Africa

by **Afam I. O. Jideani**, University of Venda, South Africa

1. The **South African Association for Food Science and Technology (SAAFoST)** 26th Biennial Congress 2025, **Unlocking Potential: Integrating Science and Innovation for a Brighter Food Future**, was held at the CSIR International Convention Centre, Meiring Naude Road, Brummeria, Pretoria, South Africa, from August 25-27. I was in attendance. IFT and NIFST were both represented.



2. The **Nigerian Institute of Food Science and Technology (NIFST)** 49th Scientific Conference and Annual General Meeting will be held Monday, 20th to Friday, 24th October 2025 at M & M Event Centre, Offa Road, GRA Ilorin, Kwara State, Nigeria.

More information: nifstconference2025loc@gmail.com
<https://nifst.org/conference/>



3. The **South African Association of Family Ecology and Consumer Science (SAAFECS)**, in collaboration with the International Federation for Home Economics (IFHE), will hold Science as Collaboration 17th International Conference 09 -12 March 2026 at Mount Amanzi, Hartbeespoort, South Africa.

More information: <https://saafecs.co.za/17th-conference-2026/>



V International Scientific and Practical Conference "Healthy nutrition from childhood to longevity: an integrated approach, status and prospects"

by Iryna Volovyk, National University of Food Technologies, Kyiv, Ukraine

October 23-24, 2025; Mixed Format

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 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, taking into account 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

more at <https://et-healthy.nuft.in.ua/en/>

The poster features a dark blue background with a large image of blueberries. At the top left is the NUFT logo. The title is in white and yellow. Below the title, a calendar icon is next to the date 'OCTOBER 23-24, 2025', and a group of people icon is next to 'FORMAT: MIXED'. The 'THEMATIC AREAS' section lists eight topics. At the bottom, the venue information is provided, along with contact details. Three small images are at the bottom: almonds, a building, and a scientist.

V INTERNATIONAL SCIENTIFIC AND PRACTICAL CONFERENCE
"HEALTHY EATING FROM CHILDHOOD TO LONGEVITY:
INTEGRATED APPROACH, STATUS AND PROSPECTS"

DATE:
OCTOBER 23-24, 2025

FORMAT:
MIXED

The work of the conference is planned for the next

THEMATIC AREAS:

1. Scientifically based approaches to the formation of healthy eating habits in children and adults as a guarantee of longevity.
2. Relationship between nutrition and human health: scientific and practical aspects.
3. Modern technologies of processing of agricultural, medicinal, spicy and aromatic raw materials as a medical and social component of healthy nutrition.
4. The state and prospects of the organization of healthy food in extreme conditions: the challenges of time.
5. Health products using natural food ingredients.
6. Packaging materials in the production of products for healthy nutrition.
7. Quality and safety control of raw materials and finished products for healthy food. Ecological production.
8. Healthy food: craft producers.

Venue:
National University of Food Technologies
Kyiv, str. Volodymyrska, 68

Additional information:
et-healthy@nuft.in.ua
<https://et-healthy.nuft.in.ua>



International Drying Symposium 2026 - IDS'26 Paris

by **Patrick Perré** and **Pedro E. D. Augusto** (CentraleSupélec), **Giana Almeida** and **Catherine Bonnazzi** (AgroParisTech), Université Paris-Saclay, France

We are happy to announce the 2026 International Drying Symposium will be held from 25-28 August of 2026 in France!

This 24th edition will be organized by the *Université Paris-Saclay*, with focus on strategies for reducing the carbon footprint of drying in a resource-constrained World.

The conference aims to bring together world-renowned researchers and engineers from both academia and industry in a unique university environment.

An Awards program for the international drying community will also be part of the event.

IDS'26 will develop multiple activities: a pre-conference event devoted for Young Scientists, keynote, plenary, oral and poster presentations, different technical visits (both academic and industrial), dedicated meetings for the community (IDS Advisory Panel, IRADSTM, EFCE WP Drying) and relaxing and networking events to impulse the discussions among participants, starting with a welcome *apéro* and including a banquet with awards ceremony in a boat on the Seine River.

IDS'26 will focus on current and future challenges of the drying/dewatering domain. We aim to provide the most advanced and comprehensive global forum for academia and industry. The conference will be structured by four key pillars (simulation and IA, use of intermittent energy, biosourced products and new technologies), to meet the challenges of sustainable development: energy saving, product saving, cost reduction, flexibility, adaptability...

Don't miss this opportunity and let us meet in IDS Paris 2026!

More Information: <https://ids2026.org/>

Key dates

- November 30, 2025 – Abstract submission
- March 31, 2026 – Full paper submission
- March 31, 2026 – Early bird registration
- August 25-28, 2026 – Conference



Scan me

<https://ids2026.org/>

Strategies for Reducing the Carbon Footprint of Drying in a Resource-Constrained World



National Technological Centre for the Food and Canning Industry (CTNC, Spain) project involvement

by Angel Martínez Sanmartín, 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, PRIMA, LIFE+, ERASMUS+, EUROMANAGEMENT, INTERREG, NEXTMED, etc. Moreover, CTNC's TT area works in many national and regional projects. At present, we have several research lines underway, both as internal projects and in collaboration with institutions in the Region of Murcia, aimed at strengthening our capabilities and providing the best R&D services to the agri-food sector.

ET1ALPACA (2024.08.CT01.000006) focuses on developing bioplastic packaging incorporating bioactive compounds obtained from agri-food by-products through green extraction technologies. These materials are designed to offer functional properties (antioxidant, antimicrobial, gas barrier, and light-filtering), with the goal of extending food shelf life, reducing plastic waste, and valorizing agricultural side streams, thereby advancing towards a more sustainable food system.

ET2ECOSUGARS (2024.08.CT01.000004) aims to develop innovative and sustainable technologies for the partial reduction of sugars in juices. The project not only seeks to preserve the quality and integrity of the product but also to revalorize the extracted sugars by converting them into functional, healthier ingredients for other food applications.

ET3AQUAVERY (2024.08.CT01.000003) focuses on the recovery and valorization of compounds present in wastewater streams from the agri-food industry in the Region of Murcia, aiming to optimize process parameters and assess the quality and feasibility of the recovered compounds, particularly for their use in food formulations. To achieve this, the project applies technologies such as membrane filtration (microfiltration, ultrafiltration, nanofiltration, and reverse osmosis, and diafiltration) and adsorption–desorption processes using specialized resins.

ET4BIOCROMA (2024.08.CT01.000005) seeks to revalorize vegetable residues from the Region of Murcia, which are rich in pigments, for applications in the agri-food and furniture sectors, thereby generating circular and sustainable environmental, economic, and social impacts. Pigments will be obtained directly from these residues, as well as through fermentation processes to produce fungal pigments. However, the high sensitivity of these compounds to photodegradation and elevated temperatures complicates their extraction and stabilization, making it essential to develop technological routes that enable efficient extraction.

ET5BIOVIN (2024.08.CT01.000002) focuses on identifying biological agents for use in the wine industry as alternatives to chemical preservatives. This requires understanding the microorganisms responsible for wine spoilage in order to apply targeted biological agents for their elimination. At the same time, these agents must not affect the organoleptic properties of the wine, ensuring that its quality remains uncompromised.

Finally, **RENOVA** (2024.08.CT02.0001): Technology transfer project to support the agri-food sector in the Region of Murcia on its path towards a digital and sustainable economy, reducing fossil fuel dependency and fostering the use of renewable energies across all business stages.

Projects funded and co-financed by the European Regional Development Fund (ERDF), allocated to the Instituto de Fomento of the Region of Murcia under the Murcia Region ERDF Programme 2021–2027.



Centro Tecnológico
Nacional de la Conserva
y Alimentación



Unión Europea



Región de Murcia



NEWS ABOUT PROJECTS WITH ISEKI-FOOD ASSOCIATION PARTICIPATION

WATSON is part of the EU Cluster for Food Traceability and Trust

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



EU Cluster for Food Traceability & Trust

At Watson, we believe transforming Europe's food systems starts with trust, and that trust is built through collaboration, innovation, and traceability. That is why we are proud to be part of the **EU Cluster for Food Traceability and Trust**, a cross-project initiative that brings together 13 innovative projects:

Watson, THEROS, ALLIANCE, FishEUTrust, Sea2See, CUES, TealHelix, TITAN, FOODGUARD, ROSETTA, INFOODMATION, DRG4FOOD, and

EFF-CoP— all working toward a common goal: to make Europe's food supply chains safer, more transparent, and more resilient.

The **aims of the cluster** are:

- Tackle food fraud and safety concerns.
- Strengthen traceability from production to consumption.
- Support sustainable and trustworthy food value chains.



Visit the [webpage of the cluster](#), hosted by the Watson project, where you will find information on past/future webinars, workshops, conferences, and public events, and plenty of documents related to the cluster activities.



Follow also the Cluster on [LinkedIn](#) for updates, insights, upcoming events, and shared resources.

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



Funded by the European Union. Views and opinions expressed are however those of the author(s) only and do not necessarily reflect those of the European Union or the European Research Executive Agency. Neither the European Union nor the granting authority can be held responsible for them.



Is our food system ready to move from vulnerability to sustainability?

by **Luminita Ciolacu and Sofia Reis**, ISEKI-Food Association, Austria



In recent years and throughout history, society has faced global shocks such as wars, pandemics, trade disruptions, and climate extremes, which put enormous pressure on the food systems we rely on daily. Each time, our food systems have adapted, and in many cases, short food supply chains (SFSCs) have proven to be a key solution. For example, during World War II, local food networks rapidly expanded to feed populations in Netherlands. More recently, the COVID-19 pandemic caused supermarket shortages but also sparked a rise in local deliveries, urban gardening, and direct farmer-to-consumer sales.

But is our food system ready to move from vulnerability to sustainability today?

You can explore the case of the Netherlands and how SFSCs are adapting to current geopolitical and climate challenges. Read article [here](#).

Get inspired by voices in the field:

Lukas Lagerweij, founder of *Pantry*, a pioneering Dutch initiative dedicated to strengthening farm shops and SFSCs, shares his vision for the future of SFSCs, discussing innovative business models and how policy and EU support can build fairer, more resilient local food systems. Entire interview [here](#).

Gert Kögeler, founder of *Boeregoed*, shows how local food can connect farmers, consumers, and social organizations. With its *Community Greenhouse (BuurtKas)* and regional farm shops, Boeregoed blends food production with social care, making fresh, local products accessible while creating real community value. Entire interview [here](#).

Local farmers and suppliers still face many challenges, some of which can be addressed through collaboration, training, advisory support, and others by urging policymakers to recognize and support SFSCs. Explore how **EU4Advice** is addressing these solutions [here](#), moving towards a fairer, stronger, and more sustainable SFSCs.



This project has received funding from the European Horizon Europe research and innovation programme under grant agreement No 101059911



NEWS ABOUT OTHER PROJECTS

New Horizon Europe Project “Protein4Impact”

by **Pedro E. D. Augusto**, CentraleSupélec / Université Paris-Saclay, France

Launched this year, *Protein4Impact* project has as objective developing novel protein foods as alternatives to traditional animal sources, evaluating their impact for humans, nature and economy, while ensuring the products viability.

The project will focus on agri-food and fisheries by-products, as well as protein producers like fungi, bacteria, insects, micro- and macroalgae, upcycling secondary by-products for materials or energy generation. Different physic-chemical, biochemical and biotransformation processes will be developed by the consortium, evaluating the physic-chemical, techno-functional, nutritional, health, safety, and quality aspects of the obtained products.

Protein viability will be evaluated from different perspectives: safety, environment, economy, consumer and society perception. The concept of digital twin will be applied to simulate the industrial production, demonstrating the industrial viability by different stakeholders. The social impact and consumer perception will be assessed and developed through training and interaction with the society; urban living labs, surveys, interviews, lectures, workshops, press releases, leaflets and a complete website will be approaches to strengthen ties with society.

Finally, a technical-economic analysis (TEA) and potential markets will be evaluated, considering aspects such as energy, environmental and cost performance of industrial processes - using different tools, such as Life Cycle Analysis (LCA), Lyfe Cycle Costing (LCC), environmental, health, and safety Risk Assessment (RA), Decision Support System (DSS), and a connection with the European dietary guidelines and regulatory frameworks.

At the end of the project, new viable source of proteins will be available for food nutrition.



Co-funded by
the European Union

Protein4Impact assembles 18 partners from 13 EU countries, involving academia, public and private institutes of research and development, enterprises, non-governmental organizations and public-private consortiums. The project is receiving 5.3 M€ in funding from the European Commission for 36 months, as part of the Horizon Europe programme (Grant no. 101182324).

For more information:

Protein4Impact website: www.protein4impact.eu

Protein4Impact on LinkedIn: www.linkedin.com/company/protein4impact

Project description in CORDIS - EU research results: <https://doi.org/10.3030/101182324>

The Protein4Impact consortium is: CentraleSupélec (France; Leader), Agenzia nazionale per le nuove tecnologie, l'energia e lo sviluppo economico sostenibile (Italy), University of Hohenheim (Germany), VenusRoses Labsolutions Ltd. (Bulgaria), University of West Attica (Greece), National Technical University of Athens (Greece), University of Minho (Portugal), Technical University of Denmark (Denmark), Fundació CARTIF (Spain), GOLEM Integrated Microelectronics Solutions GmbH (Austria), AquaBioTech Group (Malta), Nordic Diaspora Forum (Sweden), Cyprus Consumers' Association (Cyprus), GRANT Garant, s.r.o. (Czechia), Consiglio Nazionale delle Ricerche (Italy), Agriclina (Sweden), IDENER Research & Development AIE (Spain), Consorzio per l'innovazione e la Bioeconomia (Italy).

Protein4Impact is funded by the European Union. Views and opinions expressed are those of the author(s) only and do not necessarily reflect those of the European Union or the European Research Executive Agency. Neither the European Union nor the European Research Executive Agency can be held responsible for them.



OLIVEPACK: Revolutionizing Table Olive Preservation with Bio-Based Packaging

by **Elsa Ramalhosa**, CIMO, LA SusTEC, Instituto Politécnico de Bragança (IPB), Portugal & **Hayriye Ünal**, Sabanci University Nanotechnology Research Center (SUNUM), Turkey

Short description:

The OLIVEPACK project, entitled "Bio-based antimicrobial packaging materials to increase the shelf life of naturally fermented low salt table olives", funded by the PRIMA Program, offers an innovative, circular economy-oriented bio-based antimicrobial food packaging specifically tailored to increase the shelf life of table olives, reducing the need for high salt concentrations or chemical additives.

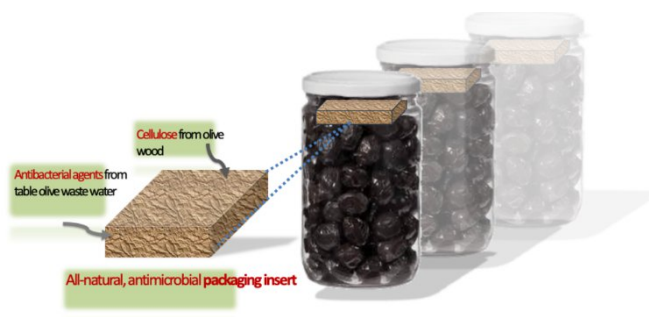


Context:

Table olives, a native food product of the Mediterranean region with superior nutritional value, are of utmost economic importance due to their abundant consumption in the region and their large-scale export to the rest of the world. A suitable shelf life for naturally fermented table olives is ensured either by high sodium concentrations during storage or the use of preservatives, both of which not only threaten human health but also compromise the economic value of table olives by diminishing their natural origin. The OLIVEPACK project aims to provide an innovative, circular economy-oriented antimicrobial food packaging solution that will significantly contribute to the quality, safety, and economic value of table olives in the Mediterranean region.

Objectives and content:

The overall objective of OLIVEPACK is to develop an antimicrobial packaging solution for naturally fermented table olives that will extend their shelf life, enabling them to be stored at a low sodium content and without preservatives, thereby enhancing their quality and safety. Within the scope of OLIVEPACK, a biobased, biodegradable, and antimicrobial bio-nanocomposite foam composed of natural components, designed to be placed in any table olive packaging as a packaging insert, will be developed. Adapting a circular economic approach, the packaging inserts will be composed of natural antimicrobial agents extracted from table olive wastewater and polymer matrix extracted from olive tree waste. Through a multidisciplinary approach that integrates expertise in materials science, food microbiology, sensory analysis, and food science, the food packaging inserts will be evaluated in terms of their antimicrobial activity, their impact on the nutritional, physicochemical, and sensory properties of table olives, as well as their market acceptance and socioeconomic impact.



Expected results and impact:

OLIVEPACK, through an interlinked, interdisciplinary, multi-actor approach, will make significant progress beyond the current state of the art by introducing a novel storage solution for low-sodium, preservative-free, naturally fermented table olives. The novel bio-nanocomposite foam packaging inserts, composed solely of natural and biodegradable components, will not only help reduce food waste but also ensure the consumption of safer and healthier table olives with extended shelf life, all without placing any burden on the environment. The project will conduct a systematic evaluation of the bio-based food packaging material to be developed, examining both its technical properties and its market position and potential. With the successful completion of the OLIVEPACK project, a new bio-based packaging approach will be introduced, offering substantial advantages over traditional table olive storage solutions.

Consortium

The OLIVEPACK consortium unites six partners from four countries — Turkey (Sabanci University Nanotechnology Research Center (SUNUM) (Coordinator), Bornova Olive Research Institute (ORI)), Tunisia (University of Sfax (USFAX)), Spain (University of Extremadura (UEX)), and Portugal (Instituto Politécnico de Bragança (IPB)) — combining diverse expertise to drive this pioneering project forward.

STEM Magic World Project (STEM Čarobni svijet) (2025 – 2027)

by **Emilija Friganović**, University of Applied Sciences Marko Marulic of Knin, Croatia

On March 12, 2025, the Agreement on the implementation of the STEM Magic World project (STEM Čarobni svijet) was signed. The project worth 206,304.30 EUR is part of an initiative of the Office for Cooperation with NGOs of the Government of the Republic of Croatia, the Intermediary Body of Level 1 of the "Effective Human Resources 2021-2027" Program, within the framework of the Call "Strengthening the Capacity of Civil Society Organizations for the Promotion of STEM", which is co-financed by the European Social Fund. The goal of the project is the active promotion of STEM among children and youth through food technology and geosciences. The University of Applied Sciences Marko Marulic of Knin (UASMMK) is one of the project partners and project holder is Association for Children and Youth "Magic World" represented by project leader Anita Ercegovac, praesc. educ. Other partners on the Project are the Faculty of Science of the University of Zagreb, Lovre Monti Secondary School in Knin, Kralj Zvonimir Secondary Vocational School, Dr. Franjo Tuđman Primary School and Smilje Kindergarten. Project team members of the UASMMK conduct training and mentoring on the following topics: Basic food components, Nutrition and health, Food information to consumers, Nutrition declaration, Functional food, Bioactive plant components, Food for special nutritional needs and food supplements, Human senses and sensory perceptions and Sensory food analysis, by name: UASMMK team leader Emilija Friganović, senior Lect., Mr. sc. Ljiljana Nanjara, senior Lect., Anita Pamuković, senior Lect. and Sandra Mandinić, Lect.



<https://www.veleknin.hr/pocetak-projekta-stem-carobni-svijet/>

<https://carobnisvijet.hr/stem-carobni-svijet/>

<https://www.veleknin.hr/završen-program-izobrazbi-u-području-biotehnickih-znanosti-i-polju-prehrambene-tehnologije-u-sklopu-projekta-stem-carobni-svijet/>

NEWS ABOUT EDUCATION AND TRAINING

Join the WASTELESS Workshop Series!

by **Luminita Ciolacu and Sofia Reis**, ISEKI-Food Association, Austria

In the coming weeks, **WASTELESS** will host a series of interactive workshops showcasing the innovative tools developed within the project to tackle food loss and waste across the entire value chain.

Each session will feature:

- ✧ A live presentation by the tool developers
- ✧ Real-world insights from stakeholders already testing the tools
- ✧ Interactive Q&A and hands-on exercises
- ✧ The chance to share your feedback on usability and applicability

 Workshop Schedule:

- ❖ **October 06** – Electronic registry supported by a Blockchain system (by WIISE) - Gain insights into a system that ensures transparent, real-time tracking of product origin, expiration, and storage conditions. Designed for food industries, retailers, food services, consumers. Register [here!](#)
- ❖ **October 16** – AI-based data driven for Food Waste management (by AI-TOWN) - Discover an advanced solution for retailers that reduces surplus, improves store efficiency, ensures products meet customer demand, and lower costs. Register [here!](#)
- ❖ **October 27** – Surplus stock measurement and management (by FAZLA) - Learn how food industries, food services, and retailers can identify waste at the source, recover surplus with the highest potential value and optimize procurement and operations. Register [here!](#)
- ❖ **November 03** – Computer vision-based image analysis for Household Food Decay Detection (by HACETTEPPE) - Explore early-stage technology that uses image analysis to measure food decay based on changes in colour. Register [here!](#)
- ❖ **November 10** – Household automatic system for Food Waste assessment (by JSI) - Experience a smart system that simplifies data collection and evaluation to better manage food waste at home. Register [here!](#)
- ❖

✧ Why Attend?

These workshops are a unique opportunity to discover, test, and shape tools that can transform the fight against food loss and waste. Your feedback will help refine their usability and impact. You can attend one or more sessions. Participation is free with registration required.

For more information contact: luminita.ciolacu@iseki-food.net or sofiareis@iseki-food.net



The poster features the 'wasteless' logo and the title 'Tools Demonstration Workshops'. It lists five upcoming events with their dates and times:

Date	Event Title	Time
OCT. 06	Electronic Registry supported by a Blockchain system	10:00 - 11:00 CEST
OCT. 16	AI-based data Driven for Food Waste Management	10:00 - 11:30 CEST
OCT. 27	Surplus Measurement and Management	10:00 - 11:30 CET
NOV. 03	Computer Vision-based image analysis for Household Food Decay Detection	10:00 - 11:30 CET
NOV. 10	Household automatic system for Food Waste Assessment	10:00 - 11:30 CET

Additional text on the poster includes 'Participation - free of charge' and 'Registration required'. A yellow circle in the bottom right corner says 'online'.



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



Update on our Free online training available at the ISEKI-Food eLearning platform

The ISEKI-Food Association has been offering online training courses since 2010 through our [eLearning platform](#).

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

🔊 The **WASTELESS** project has developed the course **Reducing Food Loss and Waste: CHANGE to the right path!** targeted to secondary education students/teachers and the general public, to raise awareness and provide solutions to reduce food loss and waste along the food supply chain.



🔊 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**
4. **Risk Analysis** <https://moodle.iseki-food.net/course/index.php?categoryid=40>



These 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.

Registration:

To access the training programmes, you need to have an account on the ISEKI-Food eLearning Platform. Go [here](#) to create a new account

Be aware that some of the trainings require **an enrolment key: esafe4all** (for E-Safe Food modules) and for FAIRCHAIN courses the keys are available [on this page](#)

Certificate of completion:

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



UPCOMING FOOD-RELATED EVENTS / WEBINARS

October 2025

15 - 17 October 2025

FCT-2025 - 11th International Conference on Food Chemistry & Technology

More information: <https://food.unitedscientificgroup.org/>

Rome, Italy

New! 20 – 24 October 2025

49th NIFST Scientific Conference and Annual General Meeting

More information: <https://nifst.org/conference/>

Ilorin, Nigeria

23 - 24 October 2025

V International Scientific and Practical Conference "Healthy nutrition from childhood to longevity: an integrated approach, status and prospects" (hybrid)

More information: <https://et-healthy.nuft.in.ua/en/>

Kyiv, Ukraine

November 2025

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

8 - 9 November 2025

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

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

Athens, Greece

11-12 November 2025

ICFS 2025: International Conference on Food Security 2025

More information: <https://upc.ums.edu.my/event/106/>

(fully virtual)

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

09 - 11 December 2025

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

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

Zagreb, Croatia

2026

March 2026

New! 9-12 March 2026

17th International Conference “Science as Collaboration”

More information: <https://saafecs.co.za/17th-conference-2026/>

Mount Amanzi, South Africa

June 2026

New! 1 – 3 June 2026

ISEKIFOOD26 - 8th International ISEKI-Food Conference (*save the date*)

Faro, Portugal

July 2026

New! 12 – 15 July 2026

IFT FIRST 2026 (*save the date*)

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

Chicago, IL, USA

August 2026

New! 25 -28 August 2026

IDS'26 - International Drying Symposium

More information <https://ids2026.org/>

Paris, France

September 2026

New! 7 – 10 September 2026

FOODMicro2026 - 31st International ICFMH Conference

More information: <https://foodmicro2026.icfmh.org/>

Ljubljana, Slovenia

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