

newsletter



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ISEKI_Food on Facebook and Twitter?!!

Editorial

by Paola Pittia

Dear ISEKI_Food 4 partners and ISEKI_Food friends,

this 7th Newsletter of the ISEKI_Food network is rich of important information for the project partners but also from our colleagues and friends and we really hope that you'll enjoy reading.

In the attempt to write this editorial I started to think to the successful 2nd Overall meeting held in Kaunas, in May, and to the ongoing and missing activities that need an main progress in the next months of the project.

To this regards I would like to go back to the "network" concept introduced in my presentation in Lithuania and make few additional comments based on the feed-backs of the IFOOD4 Overall meeting, the EACEA evaluation of the intermediate report as well as the preliminary evaluation of the survey on the "Food-related study carriers" in our HE institutions.

As already mentioned, a "network" could be defined as *"an extended group of people with similar interests or concerns who are interconnected by communication paths and that interact and remain in "informal" contact for mutual assistance or support."* Main characteristics are: 1) the existence of interconnections (between the people), the communication (of any kind and by any tool type); 3) common paths; 4) the presence of "sub-networks"(part of the main network).

My question at the Kaunas meeting was if we really are a network based on a series of critical points I have highlighted in my presentation.

However, at the Kaunas's meeting I could feel and see the main engagement of the participants, their willingness to contribute to the project activities, the exchange of ideas and suggestions in both small and large groups during the discussions and breaks...It was a pleasure for me to see also how the participants that attended for the first time to an ISEKI_Food project meeting were easily included in the network "environment" (thanks to all the 2nd OM participants!). This confirms that the network exists however some critical points still need to be overtaken. Just as example, "virtual communication" is important (no money for so many meetings and a so large network...), but the "face-to-face" ones along with the possibility to meet "in one place" that also allow to deepen the relationship and to know better one each other, has a priceless added-value. Unfortunately we cannot overtake this critical point, but the Erasmus IFOOD4 project is an incredible tool and we have to do our best to make it even more successful than it is.

The EACEA evaluators commented positively the intermediate report but that we have to implement the active participation and contribution of ALL the network institutions and partners, taking into account, obviously also the so-called "silent partners".

We are currently ongoing a large number of activities in which all of you are asked to contribute: forums (for who has not done yet...please visit the ISEKI_Food website!), webinars, books, e-learning, workshops,...Soon you will also receive the call to register to the Pilot Summer school, the training tool we are developing for the teachers in Food-related disciplines, as well as the 1st call of the 3rd ISEKI_Food international conference. All are kindly invited to contribute, to attend and, more than this...to disseminate all the related information to widen our impact in the HE society and in the food sector as well.

To this regards, based on the preliminary analysis of the partners respondents to the survey on the “Food-related HE degrees” (56, out of 89) of the HE institutions that we/they represent, currently n. 67 1st level degrees and n. 69 2nd level ones in food-related disciplines are ongoing with thousands (!) of students. I look forward to have all the data from the project partners to implement the meaningfulness of this survey. However, from the same questionnaire respondents listed a large number of European institutions running degree courses in Food-related topics that are not included in the IFOOD4 network (at the moment, more than 150). This means that likely we are a “small” or “sub” network in a wider “Food-related” network and we have to put in place actions to interact as better as we can with these no-ISEKI Food institutions.

I am sure that each of us is in contact with at colleagues and friends of not-ISEKI_Food 4 project network and we have to do our best to disseminate our approach and activities to become more and more reference and ambassadors in our country of the implementation and modernisation of the Food studies and of the whole food sector. I’ll wait comments, suggestions from you all!

Finally, we are in July, and most of us are ready to start the summer vacations! It is really time to take some rest, to enjoy visiting new places and staying with our families and friends,... to be ready to continue to work on the ISEKI_Food 4 project activities when back at work!

All the best, Paola

ISEKI_Food Projects

2nd OVERALL MEETING OF THE ISEKI FOOD 4 PROJECT, KAUNAS, LITHUANIA



The second overall meeting of the ISEKI_Food 4 project was attended from the 15th – 17th May at Kaunas University of Technology (KTU) in Lithuania by 91 participants representing 30 countries. For most of us this was our first visit to Lithuania and I’m sure will not be our last given how amazing the weather was!

The project meeting kicked off with a presentation by Prof. Daiva Leskauskaitė, Head of Department, describing the education, research and consulting activities of Food

Technology staff and students at KTU. This was followed by some interesting information on the current EU educational framework in FS&T and professional career of food industry professionals as well as more project-specific aspects on the intermediate project report, project activities and financial aspects by project coordinator Paola Pittia. The remainder of the morning was spent updating partners on work package progress.

The rest of the meeting was spent engaging partners in work package activities, brainstorming workshops and interactive panel discussions on topics such as new skills for new jobs, joint degrees and internationalisation, and ethical issues in FS&T. Information



was also presented on the Track_Fast and AQUAT-NET networks and progress being made on the organisation of the 3rd

ISEKI_Food conference to be held next year.

As usual, it was a busy and

productive meeting with good food and great company. Many thanks to Rimantas Venskutonis and his colleagues for hosting and taking such good care of us. Thanks also to Paola and her secretariat for coordinating the meeting, and to our external evaluators, Walter Spiess and Jan de Wit, for continuing to critique, support and encourage our endeavours.

Don't forget that all presentations are now available in the project meetings section of the project website (http://www.iseki-food4.eu/members/meetings/om_kaunas_2013).

WORKSHOP: KNOWLEDGE AND TECHNOLOGY TRANSFER IN THE FOOD AREA



Last 16th May 2013, the ISEKI_Food4 project organized the workshop “*Knowledge and Technology Transfer in the Food Area*” with the support of the IFA Association and the Kaunas University of Technology.

The main objectives of this event were to define the main driving forces of Knowledge and Technology Transfer in the Food Area, and to identify the training needs for Food Science and Technology professionals. The workshop promoted an open dialogue and discussion with industry and higher education stakeholders. Preliminary results on how higher education institutions are implementing their transfer of knowledge and technology in the field of Food Science and Technology, as well as their training and educational needs, were presented and discussed.

The program and the presentations are available at the ISEKI_Food4 project site: http://www.iseki-food4.eu/work_packages/wp5.

The event was very highly rated by the participants (97 in total).

Based on the outcome and conclusions, a strategic document will be soon ready and made available to all participating organizations.

INTRODUCTION TO TEACHING AND LEARNING STRATEGIES APPLIED TO FOOD STUDIES

By Anna McElhatton, Richard Marshall, Alena Pistovcakova, Luis Cunha, Sinead Ryan, Peter Mitchell and Jesus Frias.

ISEKI 4 previous activities have demonstrated the importance of “educating the educator” in innovative teaching and learning methods. There is need for practitioners to create a community in the area of teaching and learning of food studies. ISEKI4 is setting up a training qualification to introduce food studies professionals to this area.

The establishment of an award for recognition of staff educational training, linked with the promotion of mobility will enhance the practitioner’s role in the European Education Area.

On completion of this module the learner should be able to demonstrate:

- A general knowledge of the area of teaching and learning applied to food studies
- The ability to reflect on the usefulness and aims of different pedagogic tools applied to food studies.
- The ability to integrate simple teaching and learning tools in their own training activity.
- The awareness of reflective practice of further training in teaching and learning in their own career within a group of peer-practitioners.

With this purpose we have recruited a number of training experts in different areas of Food Studies that will offer a number of webinars:

1. Introduction to innovative teaching. Richard Marshall (Bath University, UK)
2. Experiential learning applied to food laboratories and industrial stage. Lynn McIntyre (Harper University, UK), Sinead Ryan (DIT, IE)
3. Blended learning strategies Luís Cunha (Porto Univ, PT) and Ana Pinto de Moura (Open Univ, PT)

4. Developing a module in food studies with group, peer and self-assessment strategies Richard Marshall (Bath University, UK)
5. Innovative teaching strategies for product development. Peter Ho (Leeds University, UK), Kris Krisbergsson (University of Iceland, IS)
6. Virtual experiments in food science Ferruh Erdoguh (Mersin University, TR)
7. Student centered learning. Problem Based Learning Rui Costa (Coimbra Polytech, PT)
8. Applied computer and modelling to food studies teaching and learning Ferruh Erdoguh (Mersin University, TR)
9. Food Ethics and Professional Ethics Marco Dalla Rosa (Milan University, IT), Anna McHelhatton (University of Malta, MT)
10. Risk communication training using Role Playing teaching in Food Studies. Richard Marshall (Bath University, UK)

The module schedule can be seen in **table 1**:

The assessment of the module will be aimed at developing a reflective practice in the area of teaching and learning supported by a community. In order to achieve that the following elements of assessment will be developed by the student:

- A detailed reflection on one innovative practices that will be peer reviewed.
- The development of an “evidence of change” analysis of the application of the module elements to solve a relevant problem in the own practice of the learner.
- This will involve a final presentation in the week of the 3rd Overall meeting and the ISEKI general conference, 21-23 May 2014.

The programme will offer a firsthand experience in innovative teaching and learning directly applied to relevant food studies areas (e.g. food industry stage, food ethics, food product development) and will offer the opportunity to participants to share and to learn from the different experiences around the EU in teaching food studies.

Some practical details on this year’s training:

- A **call for registration** will be made shortly during July with a detailed information leaflet.
- The programme will start around the 2nd week of September.
- There will be a certificate of completion of the programme issued by IFA.
- Fees: the training programme will be offered **free of charge** for this year.
- **Other Costs:** More information will be soon available for the ISEKI_Food 4 project partners as extra-financial support has been asked. For trainees belonging to institutions not to the ISEKI_Food 4 project network (taking into account only the eligible partners) the costs will be the real ones those related to the attendance to final assessment session in Athens.

Table 1 Indicative Schedule of Module

Module/short programme strategy	2013				2014				
	9	10	11	12	1	2	3	4	5
Introduction to innovative teaching (Richard Marshall)	▲▲					▲			
Experiential learning applied to food laboratories and industrial stage (Lynn McIntyre, Sinead Ryan)	▲	▲							
Blended learning strategies (Luís Cunha & Ana Pinto de Moura)		▲▲							
Developing a module in food studies with group, peer and self-assessment strategies (Richard Marshall)		▲	▲						
Innovative teaching strategies for product development (Peter Ho, Kris Krisbergsson)			▲	▲					
Virtual experiments in food science (Ferruh Erdoguh)					▲▲				
Student centered learning. Problem Based Learning (Rui Costa)						▲▲			
Applied computer and modelling to food studies teaching and learning (Ferruh Erdoguh)							▲▲		
Food Ethics and Professional Ethics (Marco Dalla Rosa, Anna McHelhatton)								▲▲	
Risk communication training using Role Playing teaching in Food Studies (Richard Marshall)								▲▲	
FORMATIVE ASSESSMENT			1	2					3
Presentations in Athens and Summative assessment									▲

Any interested person willing to attend the module should make contact with:

Jesús María Frías Celayeta, PhD CFS

Ceann Cúntóir | Assistant Head

Scoil Eolaíocht an Bhia agus Sláinte an Chomhshaoil | School of Food Science and Environmental Health

Coláiste Eolaíochtaí agus Sláinte | College of Sciences and Health,

Institiúid Teicneolaíochta Átha Cliath | Dublin Institute of Technology,

Sráid Chathal Brugha, Baile Átha Cliath 1, Éire | Cathal Brugha Street, Dublin 1, Ireland

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W: <http://fseh.dit.ie/o4/StaffListing/JesusFrias.html>

News from IFOOD4 partners

“Cross-border network for knowledge transfer and innovative development in wastewater treatment “



University of Szeged, Faculty of Engineering (Hungary) and University of Novi Sad, Faculty of Technology (Serbia), had a successful proposal for an IPA grant. The title of the project: **“Cross-border network for knowledge transfer and innovative development in wastewater treatment”** (acronym: WATERFRIEND).

The main objectives of the project are the training of Serbian employees to use equipment and establish practical lessons for students by Hungarian experts; improvement of educational system and knowledge transfer in the field of wastewater treatment.

During the first Project meeting 10.06.2013 in Szeged, the ISEKI_Food4 project, and IFA was introduced by Cecilia Hodúr to disseminate the aims and results done of ISEKI projects saga. The next Newsletters and Information from the IFA will be forwarded to University of Novi Sad.



Research, Innovation and Dissemination Center FoRC at the University of São Paulo (Brazil)

The State of São Paulo Research Foundation (FAPESP), one of the main Brazilian agencies for promoting scientific research, approved recently the creation of seventeen RIDCs (Research, Innovation and Dissemination Centers). In addition to carrying out high level scientific research, all Centers develop activities related to the application of their results,

creating innovation and disseminating knowledge to various sectors of society. The total funding will be more than US\$ 680 million, with 370 million from FAPESP and US\$ 310 million in salaries from the host institution. The 17 RIDCs bring together 499 scientists from the state of São Paulo with another 68 from abroad.

Food and nutrition are relevant topics for both economy and public health in Brazil. In order to face the complexity of these topics, the RDIC called **Food Research Center (FoRC)** was created, coordinated by Bernadette Franco. The FoRC is a multidisciplinary initiative, under the lead of researchers at the Food and Experimental Nutrition Department of the Faculty of Pharmaceutical Sciences at University of São Paulo (USP), aggregating scientists from several departments of USP and also University of Campinas (UNICAMP), State University of São Paulo (UNESP), Institute of Food Technology (ITAL) and Mauá Institute of Technology (IMT). A carefully constructed International Advisory Board will assist the FoRC in attaining its major goal, which is to work synergistically, addressing science, education and knowledge dissemination, innovation and technology transfer, impacting all segments of society.

The research project is clustered in four pillars. In Pillar 1 (Biological Systems in Foods), foods are characterized for their biodiversity and composition in macro and micronutrients and other compounds with potential health benefits. The molecular mechanisms that regulate the biosynthesis and the catabolism of these compounds are elucidated using advanced omics tools. In Pillar 2 (Food, Nutrition and Health), the impacts of food components on the nutritional status of population groups and their potential to reduce the risk of disease are evaluated. Applications of nutrigenomics, metabolomics, new physical principles and clinical assays are explored to study the relationships between diet and health. In Pillar 3 (Food Safety and Quality), safety and quality of the food supply are evaluated through risk assessments for a range of microbial pathogens and chemical contaminants along the whole food production chain, in a "farm to fork" approach. At last, in Pillar 4 (New Technologies and Innovation), innovative processing technologies are developed, focusing on new ingredients with specific functionalities, design of novel nutritive and safe foods and new packaging systems that will fulfill consumers demands for safe and health promoting foods. The evaluation of environmental impacts of food processing is also a target of this Pillar.

Technology transfer and knowledge dissemination are important goals of the new FoRC. Cooperation with the food industry, government and other sectors of the society is accomplished with the assistance of the USP Innovation Agency, also responsible for the marketing and commercialization of the generated Intellectual Property. The educational role is fulfilled by use of proper tools (courses, web, TV, press) to disseminate knowledge to academia, industry, policymakers and society in general.

Contact: forc@usp.br (website under construction).



Between 3 and 5 of October 2013 the Food Science and Engineering Faculty (Dunarea de Jos University) from Galati, Romania will be the host of the 6th international symposium EuroAliment – **AROUND FOOD** - www.euroaliment.ugal.ro. The mission of EuroAliment is

to bring together scientists, producers, experts belonging to food associations, experts working in food marketing, management, medicine in order to exchange knowledge, to open new challenges to future projects and to meet the leading producers in the food market. The organisers are: Faculty of Food Science and Engineering, Dunarea de Jos University (UDJ), **ISEKI Food Association (IFA)**, Romanian Association of Food Industry Professionals (ASIAR), The General Association of Engineers in Romania (AGIR), Association of Applied Biotechnology (ASBA). The selected papers will be published in The Annals of Dunarea de Jos University of Galati Fascicle VI Food Technology- Scopus publication <http://www.ann.ugal.ro/tpa/> or in Innovative Romanian Food Biotechnology <http://bioaliment.ugal.ro/33ejournal.htm>. Contact person Gabriela Iordachescu gabriela.iordachescu@ugal.ro

IFST Northern Ireland Branch Student Competition

The Northern Ireland Branch of the Institute of Food Science and Technology (IFST) held the finals of its second highly successful Student Competition in Queen's University Belfast, QUB on Thursday 30 May 2013. A total of 22 entries were received from undergraduates at QUB, the University of Ulster and the College of Agriculture, Food and Rural Enterprise (CAFRE). All were of a high standard and were whittled down to 4 University of Ulster finalists and 1 CAFRE finalist against pre-established criteria by a panel of three IFST members.

At the finals all 5 finalists gave highly professional and informative presentations of their work.

- Hannah Clarke described how lecithin and other emulsifiers provided technical solutions to the problem of replacing NaHCO_3 with KHCO_3 in Irish Soda Bread.
- Victoria Hughes gave key insights for marketing sports drinks from her urine analysis and nutrition knowledge research into hydration status in athletes (female hockey players and male rugby players).
- Ciara McAllister looked at the replacement of butylated hydroxyl anisole, BHA and butylated hydroxyl toluene, BHT by rosemary and green tea extracts acting as natural antioxidants in meat products.
- Katie Moore researched fortification of foods with riboflavin and its impact on blood pressure reduction in people with the 677C→T polymorphism in the methylenetetrahydrofolate reductase gene. The genotype varies greatly from place to place on the globe with key marketing implications.
- Roisin Trainor presented on folate and vitamin B₁₂ status in an observational study on people with the Coeliac condition, and discussed significant findings that should excite the interest of manufacturers of gluten-free foods and other foods suitable for people avoiding gluten.

It was a very tough decision but Roisin Trainor, BSc Hons Food and Nutrition at the University of Ulster emerged as the winner, and Katie Moore, BSc Hons Dietetics at the University of Ulster was a close runner-up. Roisin and Katie were awarded 50% of their respective £1000 and £500 prizes, which were generously funded through the Northern

Ireland Food and Drink Association (NIFDA) Educational Trust. Roisin and Katie will secure the remaining 50% of their prizes upon entering food industry employment and completing 6 months. Michael Bell, Executive Director of NIFDA presented the prizes and concluded by saying that this was the most exciting time in his long experience to be a part of the agrifood industry.

Photo (L to R): Roisin Trainor and Michael Bell



PAUL SINGH AWARD



"R. PAUL SINGH, ASABE FELLOW, is the recipient of the 2013 Massey-Ferguson Educational Gold Medal Award in recognition of his exceptional leadership and achievements as a world-renowned educator and researcher in developing innovative curricula and educational resources in food engineering."

BULGARIAN NOMINATION

Professor Dimitar Grekov, DSc, the Rector of the Agricultural University in Plovdiv (one of the ISEKI FOOD Network members), was elected the Bulgarian Minister for Agriculture and Food. Minister Grekov has been the Rector of the University since 2007. He graduated from the same University and has been lecturing in it for over 26 years in Silkworm Breeding, Animal Husbandry and Agribusiness. He has published over 120 scientific papers and review articles in the area of silkworm breeding, higher education reforms integration of higher education, science and business.





ISEKI-Food Association (IFA) News

CHANGES IN IFA BOARD

Due to retirement and other obligations **Elisabeth Dumoulin** and **Winfried Russ** stepped back from their function as IFA Board members.

The Board would like to thank both for their valuable contributions and time to guide the Association.

In the Board meeting in Kaunas (Lithuania) on May 17 2013, **Peter Ho** and **Jesus Frias** were nominated as coopted members (<https://www.iseki-food.net/officials/board>) until the next elections of the Board at the next General Assembly during the ISEKI-Food Conference in Athens on 21-23 May 2014.

NEW FACE OF THE INTERNATIONAL JOURNAL OF FOOD STUDIES (IJFS)



The International Journal of Food Studies (IJFS), the official journal of the ISEKI-Food Association, has recently renewed its website image (please visit: <http://www.iseki-food-ejournal.com/ojs/>). The new website includes now the possibility to include sponsors and advertisement. If you are interested to have your organization as a sponsor or place an advertisement, please contact IFA secretariat (office@iseki-food.net). The IJFS website receives monthly more than 3000 visits.

The IJFS is included in the DOAJ (Directory of Open Access Journals, <http://www.doaj.org>)

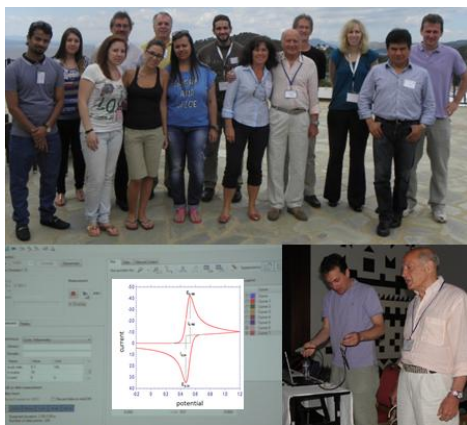


<http://www.doaj.org/doaj?func=openurl&genre=journal&issn=21821054>

The next and 4rd issue will be published beginning of October 2013.

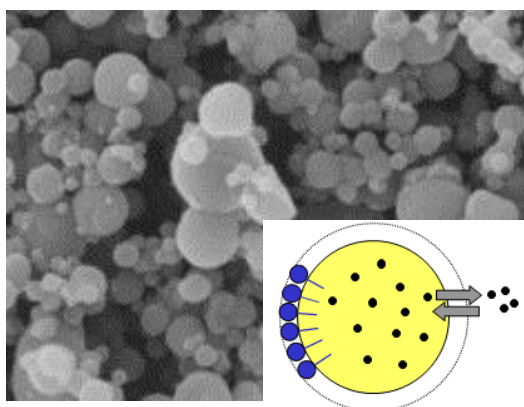
Make the IJFS your mean of communicating your main achievements in the field of Food studies in Education, Research and Industry.

THE 3rd SCHOOL OF NANOTECHNOLOGY: APPLICATIONS IN THE FOOD CHAIN



The 3rd edition of the successful school of Nanotechnology was held on **30-31 May, in Skiathos, Greece**. Saverio Mannino from University Milano gave an overview on nanotechnology applications in the food sector and about **nanodelivery systems for food**. Ralf Greiner from the Max Rubner Institute in Germany talked about the **legal and safety aspects** and the difficulties to detect “nanomaterials” in food. Matteo Scampicchio from the Free University of Bolzano talked about the possibilities to improve functionality by applying nanotechnology to **electrochemical sensors**. Victor Acha from La Salle introduced the applications of nanotechnologies for **diagnostics** and the **development of artificial organs** based on nanostructures. Costas Biliaderis from the Aristotle University in Thessaloniki reported on a research project on **chitin nanocrystals as potential structure modifiers of food dispersions**. On the second day demonstrations have been given about **electrospinning** and practical setup of a **sensor** device. All the presentations can be downloaded by IFA members at https://www.iseki-food.net/nanoworkshop_skiathos.

NEW!!!!: THE 4th SCHOOL OF NANOTECHNOLOGY: APPLICATIONS IN THE FOOD CHAIN



The 4th edition of the School of Nanotechnology will be held on 4-5 September in Coimbra, Portugal. IFA is organising this one and a half day workshop to further explore the use of nanotechnology in food. This school is organized in lectures describing the most updated research in the field and half-day of practical work in which the participants can learn of some techniques applied to the development and characterization of food grade nanomaterial. Companies are welcome

to present their products during this workshop. To view the programme and for registration please visit https://www.iseki-food.net/nanoworkshop_coimbra.

MEDIA TRAINING



The project MAITRE will organize a **free** Media training together with BOKU-University and IFA at BOKU on 10-11 October 2013. This tailor-made media training seminars go over the most important points researchers should be aware of when interacting with the media, thus facilitating their research communication. Supported by professional journalistic content, Maitre workshops are mainly characterised by the hands-on practice for participants. For further information and registration please visit https://www.iseki-food.net/ifa_event/3919.

TRAINING MATERIALS ON WHOLE GRAIN FROM HEALTHGRAIN-ASSOCIATION



HEALTHGRAIN
FORUM

Recently the Healthgrain Forum (<http://www.healthgrain.org>), an outcome of an FP6 research joined IFA.

As a first contribution to our network they provide **free training material on whole grain** for teachers to be used. After login IFA-Members can download this material from our **Database of teaching materials** (https://www.iseki-food.net/teaching_materials).



IFA – WEBINARS

IFA webinars are becoming more and more attractive. As they are for free, but as there is a lot of work necessary behind for the organisation we are looking now for sponsors who want to support our activity. What IFA can offer for sponsoring is:

- Sponsors can give a webinar on their new product developments, etc.....500 €
- IFA can organise training (via web and/or on site) for staff on a topic of interest: webtraining 1.000 €
- Sponsors can put their logo as a sponsor, € per webinar:100 €



IFA was accepted in the Advisory Platform of the SOPHY project (<http://www.sophy-project.eu/ap.html>).

NEWS FROM OTHER PROJECTS

The INPROFOOD project

The INPROFOOD project is aimed at examining how to better link research and innovation in the area of food and health with the broad societal needs and values. A starting point in this endeavour is to analyse the current processes of research programming related to food and health. In this context, at a first stage, desk research was undertaken by INPROFOOD partners in several countries and at the EU level, aiming to identify processes, structures and documents pertaining to research funding including strategic plan development and prioritization of topics. This first activity of INPROFOOD revealed that, for most of the funding bodies, detailed information about how research programming occurs is not easily accessible. In order to better understand how research programming occurs, the INPROFOOD project is currently conducting semi-structured interviews with key actors involved in research programming around a specific topic in ten countries and at the EU level.

Also, in order to engage and mobilize stakeholders in the development of inclusive research programming for sustainable food innovations, Scenario workshops are being organized in 13 European countries. These adapted European Awareness Scenario Workshops (EASWs) aim at bringing together people with various backgrounds and experiences, to exchange their perspectives on research programming, offering the occasion to learn from the experiences of, among others, non-profit-organisations, health professionals, experts on sustainability, scientists (from different fields), food producers, and policy makers. For some workshops there are Calls for Participation. Are you interested in participating in a workshop? Go to <http://scenario-workshops.net>. There you can find all calls, dates, locations and eligibility criteria.

BABYSAFE kicks off for the decontamination of powdered infant formula by light-based technologies

**Babysafe**

June 2013.– Powdered infant formula is the most widespread and established alternative to the breastfeeding of the newborn. Despite preservation steps during production, cases of contaminated formula as a result of *Salmonella spp.* and *Cronobacter sakazakii* have been reported, which can lead to brain damage or death in babies and infants.

To this end, a European consortium of 9 members counting small, medium and large enterprises of the dairy industry, as well as research centres, will participate in the EU-funded project BABYSAFE that aims to develop a novel system for the safer production of infant formula by using a light based technologies. The additional control measure is designed to reduce the levels of pathogenic microorganisms as well as the risk of product recontamination, while retaining the nutritional quality of the infant formula. The system will be safe, effective, scalable to industry, cost effective energy efficient, and environmentally friendly. The project Kick-Off meeting took place on the 5th and 6th of June in Castelldefels, Spain, at the headquarters of IRIS, the project coordinator.

Today's challenge

Powdered infant formula is not a sterile product and can be contaminated with bacteria during the manufacturing process or if not handled properly, potentially threatening the health of babies and infants when it reaches the market. The use of high temperatures during processing is effective in ensuring the safety of the product but can cause protein denaturation and loss of nutritive value. Due to compositional differences, cows milk, the usual base for infant formula, is normally supplemented with a range of bioactive ingredients including heat sensitive vitamins and proteins such as Lactoferrin in order to resemble breast milk more closely. Such additional steps can lead to recontamination of the powdered formula after thermal processing. As such, there is a need to provide manufacturers with a reliable treatment method that reduces the microbial load and yet does not diminish the nutritional quality of the formula.

Past research has shown the effectiveness of **light technologies** for surface decontamination in packaging, for treatment of various beverages, and for the decontamination of vegetative microorganisms. The BABYSAFE project will build on past research to demonstrate effectiveness of light-based technologies for decontamination of powdered infant formula.

The impacts of the BABYSAFE technology for the health and safety of babies and infants, for increased consumer confidence and peace of mind, as well as for the competitiveness of the European infant formula industry (through increased market share and reduced risk of costly product recalls) are high. Moreover, this solution has the potential to extend to other product ranges where powdered ingredients or particulate are to be treated to reduce the microbial contamination.

IRIS R&D, a Barcelona-based company dedicated to advanced engineering and R&D solutions, will coordinate the international project from its headquarter office in

Barcelona, Spain, whereby 8 other companies and research centres will also participate: Bahçivan Gıda San. Tic. A.Ş. (Turkey), Union of Dairy, Beef, Food Industrialists and Producers of Turkey (Turkey), Manopt Systems Limited (Ireland) t/a Entellexi, Evaluation Technologique Ingenieurie et Applications SA (France), Watson Dairy Consulting (United Kingdom), Dairygold Food Ingredients (Ireland), University College Dublin (Ireland), and Lebensmittelversuchsanstalt of Austria. The consortium of BABYSAFE comprises 4 SMEs, 1 industry association and 1 large company, and 3 others performing as research centres. The two-year project will strengthen Europe's reputation as a consistent supplier of safe, nutritional and affordable infant formula.



Contact: Dr. Edurne Gaston (IRIS), BABYSAFE project coordinator
egaston@iris.cat; +34 93 557 01 11



New EU Project Will Assess Level of Contaminants in Our Seafood

Pollution of the oceans and climate change are giving rise to concerns not just about the status of the marine environment, but also about their impact on seafood safety and public health. As there is rarely a well-defined quantitative link between levels of contaminants in the marine environment and levels in seafood, there is clearly a need for increased research on the transfer of contaminants from the marine environment to seafood.

ECsafeSEAFOOD, or to give the project its official title, *Priority environmental contaminants in seafood: safety assessment, impact and public perception*, is a new €5 million pioneering project funded by the Seventh Framework Programme (FP7) of the European Union (EU) that will address the challenge of assessing seafood safety issues relating to priority contaminants that may be present as a result of environmental contamination. The project officially kicked-off with a partnership meeting in February 2013 in Lisbon, Portugal and will run for four years. The project will evaluate the impact the presence of these



contaminants is having on public health, leading to improved seafood risk management and increased public awareness.

ECsafeSEAFOOD brings together a multidisciplinary consortium of 18 institutions from nine EU countries and Norway, consisting of scientists from different food science disciplines, including: ecotoxicology; biochemistry; nutrition; risk assessment; seafood quality; and consumer behaviour and perceptions. The partnership also includes SMEs in order to facilitate the transfer and uptake of research to interested parties.

The Instituto Português do Mar e da Atmosfera (IPMA, I.P.) coordinates the project and Dr. Antonio Marques is the coordinator. “The **ECsafeSEAFOOD** project will explore if there is a relationship between the contamination of the marine environment and the quality of the seafood we consume. The health benefits of eating seafood have been proved in many different ways and **ECsafeSEAFOOD** aims to develop tools to ensure these benefits will be the same in the future,” he explains.

For more information please visit the **ECsafeSEAFOOD** project website (www.ecsafeseafood.eu).

YOUR TOP EXPERTS FOR INNOVATION

FEED - FOOD - HEALTH



A significant pool of expertise exists in Flanders related to feed, food, nutritional and health sciences or technologies. The knowledge centers in Flanders want to anticipate the new trends and developments in the **feed, food & health** related industry, markets and legislation. Ghent University took the initiative to create the **Centre of Excellence** called **Food2Know** in order to facilitate an integrated and multidisciplinary approach to these innovation-driven research issues. This Centre of Excellence for Food Science, Nutrition and Health, groups more than 30 research labs, spread out over six life science faculties, the University Colleges, the National Institute for Agricultural & Fishery Research (ILVO), University of Antwerp and Vrije Universiteit Brussel (VUB). The full integrated chain “from farm to fork” is covered: from researchers studying the relation between feed composition and the quality of food, over conservation and packaging technologies,

structural characteristics of food, the relation between food and the general health of humans and animals, all the way to consumer behavior and perception. **Food2Know is the preferred gateway for companies, consumer and industrial organizations or ministries to get direct access to top experts or to high tech equipment for routine analyses, scientific or business advice, or for elaborate research projects.** Food2Know is committed to identify and analyze incoming requests which are then forwarded to the best positioned research group(s) in the consortium. Besides regional or national related activities, Food2Know has also a strong international focus. **Food2Know promotes and guarantees state-of-the-art science.**

TRAINING

‘ITP food safety’ – a 3 months International Training Program on Food Safety, Quality Assurance and Risk Analysis - Ghent University / 9th September 2013 to December 19th 2013

The **Department of Food Safety and Food Quality** of the Faculty Bio Science Engineering of the **Ghent University** in Belgium (Europe) has a **long history in cooperation with developing countries in the framework of research, education and projects in food safety, nutrition and food science.**

After a **successful edition in 2009, in 2011 and 2012 for the fourth time an International Training Program** on Food Safety, Quality Assurance and Risk analysis takes place from **September 9th to December to 19th 2013** at the Faculty of Bio-Science Engineering at **Ghent University** in Belgium. The Training Program is an initiative of the Department of Food Safety and Food Quality and is **sponsored by VLIR-UOS** (the Flemish Interuniversity Council – University Development Cooperation). The International Training Programs by VLIR-UOS are designed **for people from developing countries** with a certain degree of professional experience in place, and create the possibility for cooperation and networking.

The objective of the ITP food safety is **“a train-the-trainer” intensive program** in order to disseminate knowledge and know how related to food safety, quality assurance and risk analysis.

The website link is <http://www.itpfoodsafety.ugent.be/index.asp>

Or contact Liesbeth Jacxsens (liesbeth.jacxsens@ugent.be)

MISCELLANEOUS

Global food safety stakeholder database is now available!

Experts of renowned organisations have joined forces last August to address food safety challenges through the global integration of food safety research, training and policies. The initiative, called Collab4Safety (www.collab4safety.eu), received funding by the Seventh Framework Programme of the European Union. As part of this work, a searchable database of food safety actors working world wide was created. This platform aims to build a community that can contribute to more sustainable international food safety cooperation at a long term. This database had over 950 registries from more than 100 countries in just a couple of weeks. The registration is free and it takes less than 5 minutes. Why should you register in the database? Because registered stakeholders will: be part of a global food safety community; increase the visibility of their profile and work; have access to the entire network, including profiles of other community members; enhance brokerage and collaborations with other community members; receive news about the findings and be invited to international events; have the opportunity to engage in consultation with researchers of the Collab4Safety project. (<http://www.linkedin.com/groups?home=&gid=4841433&trk=anet ug hm>)

Contact: Sociedade Portuguesa de Inovação Dora Fazekas
Email: dorafazekas@spi.pt

ABOUT THE ISEKI_Food 4 PARTNERS

Faculty of Biotechnology - Portuguese Catholic University (ESB-UCP)

by Cristina L.M. Silva



The Escola Superior de Biotecnologia (ESB – www.esb.ucp.pt) was established as a Faculty of Universidade Católica Portuguesa (UCP) in 1984, offering a higher diploma degree (5 year studies) in Food Engineering. In 1992, two other higher diploma degrees were created: Microbiology and Environmental Engineering. These higher diploma degrees were centered on Biotechnology in a broad sense, which has been the basis of ESB's

teaching and R&D. When ESB's courses were reorganized according to the Bologna Process, these three higher diploma degrees were structured into 1st and 2nd cycles.

The ESB PhD in Biotechnology, with four specializations - Food Science and Engineering, Environmental Sciences and Engineering, Microbiology and Chemistry, was created in 1990.

As general features of the educational, scientific and cultural project of ESB, we point out the undergraduate and graduate courses (1st, 2nd and 3rd cycles) in the Biotechnology field; the courses related to the scientific research performed at ESB; and the various courses aimed at responding to the specific needs of the community. The search for knowledge through scientific research, technology transfer and the promotion of technology-based entrepreneurship, are complementary forms of ESB's intervention in the society. The link between the scientific areas developed at ESB, mainly in the food and environmental sectors, and the interests and needs of the local community, is also important for ESB.



The research laboratories of the Centre of Biotechnology and Fine Chemistry (CBQF - <http://www.esb.ucp.pt/cbqf/>) / Associate Laboratory, graded as Excellent by FCT, and of the Extension Division of ESB assure the required conditions, and allow contact with equipment and techniques needed to conduct research in multiple areas of Biotechnology.

The research activities are performed at the CBQF, and research experimental activities are mainly financed by CBQF projects, obtained through national and international programmes.

Finally, it is important to mention the existence of the Centro de Incubação e Desenvolvimento de Empresas /Biospin (CiDEB), which is a Business Incubator that associates the UCP-ESB and relevant organizations in the area of Entrepreneurship, in Porto and the North Region. The first area of activity is Business Incubation related with Bio-Economy, with main applications in the Food Sector and also Environment and Health. You are welcome to our pink palace!

The University of Szeged

by Cecilia Hodur



The year 2000 was a milestone in the history of the university: the higher education institutions of Szeged were integrated under the name *University of Szeged*. At present the University has 12 faculties covering the fields of arts, sciences, law, economics and business administration, engineering, medicine, pharmacy, dentistry, health sciences, education, agriculture and music. It also provides quality education at the levels of Bachelor, Master, scientific (PhD), higher-level vocational and postgraduate specialist training programmes.

Concerning the size of the University of Szeged, it is one of the biggest university in Hungary, with nearly 30,000 students and more than 7,000 employees altogether, including about 2,200 academic staff. A number of outstanding professors work and have worked at the University of Szeged, including Nobel Laureate Albert Szent-Györgyi, who was the first to isolate Vitamin C, extracting it from Szeged paprika.

Faculty of Engineering

The Faculty of Engineering, in accordance with the traditions of the more than 45-years old food industrial engineer training in Szeged, offers dynamically developing technical-economical education. The training consists of food-engineering, economic and rural development agrarian engineering BSc's, and food engineering MSc; besides the Faculty takes part in the major postgraduate courses.



The educational field of the legal predecessor - College of Food Industry, Szeged - was initially linked to food industry which was extended gradually, and today there are 5 BSc and 2 MSc trainings. Now, the faculty - in accordance with today's needs - is the one of the most important bases of engineering education at the University of Szeged and in the Southern Great Plain Region with its highly qualified experts in possession of academic degrees, and with modern equipped training rooms and laboratories.

Food Engineer (BSc and MSc)

A food engineer is skilled in the fields of production, technology, planning of operations, management of economic processes, development of products, quality assurance, tender-writing, and is capable of undertaking management tasks while taking into account technical and economic aspects.

Mechanical Engineer in Agriculture and Food Industry (BSc)

A mechanical engineer specialized in agriculture and food industry is capable of dealing with the preparation, operation and management tasks of the production processes and industrial services, and with the subtasks of design and development.

Agricultural Engineer Specialized in Economics and Rural Development (BSc and MSc)

An agricultural engineer specialized in Economics and Rural Development is capable of managing the agricultural production, product processing, commerce and related economical, financial and infrastructural (intellectual) services, and carrying out the operation of personal and joint ventures, co-operatives, financial institutions, insurance companies, local governments, special administration agencies and specialized consultancy organizations.

Technical Manager Engineering (BSc and MSc)

A technical manager is capable of controlling, organizing and monitoring the technical, technological, manufacturing, logistic, quality assurance and Information Technology processes; making business plans; carrying out decision preparation; carrying out decision preparation tasks; reviewing accounting systems; and performing the operative tasks of production-management.

Université Laval (Quebec, Canada)

by Cristina Ratti

Nestled in beautiful Québec City, **Université Laval** is the oldest university in Canada, which started in 1663 as a religious institution: the '*Séminaire de Québec*'. Almost 200 years later, in 1852, Université Laval was properly founded, which is now the source of all superior education in French language in the Americas. It is the home of 17 faculties and receives more than 36,000 students per year.

This University formed professionals in bio-food sectors from 1908, but it is precisely in 1962 when all the programs related to capacitation and research in agriculture and food were regrouped to be offered in the Faculty of Agriculture and Food Sciences (FSAA), located in the Ste-Foy campus of Université Laval (see picture).

In the FSAA, university education programs related to *foods* (undergraduate) are divided in two distinct sectors: **Food Science &**

Technology (B.Sc., originated in the late 60's), and **Food Engineering** (B.Eng., from 1994). The graduates from the program *Food Science & Technology* are specialists in the *FOOD* itself: its composition, microbiology, food quality control, production lines, and technological aspects of their fabrication

(<http://www.fsaa.ulaval.ca/sciencestechaliments.html>). On the other hand,



Food Engineering is the only program in Canada dedicated to *FOOD PROCESS ENGINEERING*: process design and simulation, process control and automation, equipment selection for the food industries, plant design and layout (<http://www.fsaa.ulaval.ca/geniealimentaire.html>). Being the Engineering profession strongly regulated in Canada, only graduates from an accredited engineering program can act as engineers, therefore the need of specialized engineer for the FOOD industry. At the graduate level, MSc and PhD programs are also offered in the FSAA, covering a wide range of research areas such as food microbiology, food chemistry and food engineering.

The **INAF** (Institute of nutrition and functional foods, <http://www.inaf.ulaval.ca/>) has put together the largest team of Canadian researchers dedicated to understanding the complex relationships between foods, food components, nutrition and health, and the role they play in prevention of chronic diseases. Founded by Université Laval's food and agriculture faculty (FSAA) in the early 2000's, INAF is a research institute that maintains close ties with the medical and pharmacy faculties. Its approximately 80 members are respected researchers representing three major areas of research—sciences and engineering, health sciences, and social sciences. More than 300 graduate students and 500 interns participate each year to INAF research activities.



The University of Algarve (Faro-Algarve, Portugal)
by Margarida Vieira

Founded just over 30 years, the University of Algarve has increased in recent years its offer of degrees, training, scientific research capacity and its potential for knowledge transfer.

Established in four campi, three in the city of Faro and one in Portimão, the University of Algarve offers students courses in six thematic areas including undergraduate and postgraduate (Master and Doctoral) degrees: Arts, Literature and History; Engineering Sciences; Life, Earth, Marine and Environmental Sciences; Medicine and Sciences Allied;



Social, Education and Professional Training Sciences; Economics, Management and Tourism.

Recently, there has been a significant increase of foreign students from more than 60 countries due to the internationalization strategy of the University of Algarve. The quality and diversity of European Masters and Doctorates, combined with post-graduate courses open to students from all over the world justify the magnitude of this mobility.

The Food Engineering Department

Valence in TEACHING

The Department of Food Engineering graduates students to become professionals with a solid technological background in the areas of Technology and Food Safety that contribute to the food safety assurance in the industrial food sector.

The degrees offered include, in this moment, two Courses of Technological Specialization (Hygiene and Food Safety and Food Technology), a Bachelor's in Food Technology and Safety and a Master's in Food Technology.

Valence in R&D

The Department of Food Engineering (DEA) graduates professionals and develops research in the area of Food Science and Technology, namely:

- Development and optimization of food products and processes, drinks and packaging.
- Study of fermentative processes.
- Physico-chemical, nutritional/functional and microbiological characterization of foods.
- Enzymatic catalysis production of natural esters and structured lipids.
- Application of traditional and emergent technologies on food preservation.
- Food Safety and traceability on the food production chain.
- Bioremediation of the food industry environmental impacts.

Technology Transfer

Our intention is to contribute for the development, knowledge, added-value and encouragement of the commercialization and consumption of products of Mediterranean origin, in view to the development of a sustainable region. The collaboration with the Food Industry has been allowing the implementation of the obtained results in new processes, technologies or food products and has been highly relevant in the process of teaching-learning of the degrees offered in the Department.

Contacts: Instituto Superior de Engenharia, Universidade do Algarve, Campus da Penha, 8005-139 Faro - Algarve – Portugal, **Phone** (+351) 289 800 100, **E-mail** info@ualg.pt | www.ualg.pt



UNIVERSIDAD NACIONAL DE CÓRDOBA (Argentina)

by Pablo Daniel Ribotta

CAMPUS INFORMATION AND STATISTICS

Undergraduate Students: 103,616

Postgraduate students: 7,380

Faculty: 8,722

Technical and Administrative Staff: 3,403

Faculties: 12

Academic Offer:

83 Undergraduate Programs

167 Postgraduate Programs

3 Interdisciplinary Research Centres

98 Research Institutes

2 Astronomical Observatories

25 Libraries and 16 Museums

Size: 11,580,809 m²; Buildings: 1,286,532 m²

Green Spaces, Productive and Sport Areas: 10,294,227 m²

OWARDS 400 YEARS OF HISTORY

Founded in 1613, the National University of Cordoba is the oldest university in Argentina and one of the first in the Americas. A rich history of events turned UNC into an important center of cultural, scientific, political and social influence for the country and the region.

Born under the Jesuit Order, the UNC had a theological and philosophical profile, but in late 18th century legal studies were added. By mid-19th century, with the enactment of the Constitution, UNC was nationalized and theological studies were eliminated from the curriculum. Scientific studies were progressively incorporated. In 1871, Argentina's first astronomical observatory was created by UNC.

At the beginning of 20th century, UNC students were the protagonists of the University Reform Movement, a major turning point in the history of Latin American universities. It took place in 1918 and spread across Latin America while claiming scientific reasoning against dogmatism, freedom of thought, social commitment and the democratization of university government through participation of student governing body.

Rectorado de la Universidad Nacional de Córdoba

Av. Haya de la Torre s/n – Pabellón Argentina – 2º Piso, Ciudad Universitaria – X5000GYA – Córdoba, República Argentina, Teléfonos: 54-351-4334157 / 4334072 / 4334078

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Prosecretaría de Relaciones Internacionales

Teléfono/fax: 54-351-4332076, Website: www.unc.edu.ar/internacionales

email: internacionales@pri.unc.edu.ar



Agricultural University Plovdiv (Plovdiv, Bulgaria)

By Anna Aladjadjiyan

The Agricultural University is established in 1945. Ever since its establishment in 1945, the Agricultural University – Plovdiv has been spreading knowledge, treasuring and enriching the traditions of Bulgarian agriculture. It has strengthened its positions as a national centre of agricultural science and education in Bulgaria.

Nowadays the Agricultural University is the successor of that first university founded outside the capital Sofia. Even today the Agricultural University in Plovdiv is the only specialized state university in Bulgaria in the area of agricultural and related sciences of national, European and international high prestige. The profile of the students is diverse – young people from all over Bulgaria, as well as foreign citizens, enrolled in the three academic and educational degree courses – Bachelor, Master and Doctor.



Some of the academic priorities of the Agricultural University are: the pursuit of providing accessible and high-quality academic education resting on scientific research; national and international mobility; students' and lecturers' responsibility to the teaching/learning process; harmonizing the training process with the European educational practices,

standards and norms; ensuring the recognition of diplomas, training periods and the acquired qualifications; diversifying the forms and methods of LLL for ensuring accelerated professional career development.

The Agricultural University research policy involves support and cooperation in the implementation of research programmes and projects focused on knowledge-based enhancement of Bulgarian agricultural development, tourism and the country's integration into the European economic space. The university teachers, administrators and students participated in 29 international educational projects in the last 5 years. 18 international research projects financed by different programmes, were implemented for the last 5 years.

In 2013 the Agricultural University was granted institutional accreditation by the National Evaluation and Accreditation Agency with a high score, placing the University fourth among the Bulgarian higher education institutions.

Ege University (Ege, Turkey)

By Semih Otles

Ege University is currently composed of 11 Faculties, 6 Schools, 7 Vocational Schools, a State Turkish Music Conservatory, 8 Institutes, 5 Departments in special status and 27 Research and Application Centers. There are 3.252 teaching staff and 4000 administrative personnel in Ege University consisting of 12.400 graduates, 35.455 undergraduate, 4.726 post graduates and doctorate students, 495 specialists in medicine in total 53.080, by 2012-2013 academic year.

Food Engineering Graduate School was established 1975-1976 and started their education with 40 students. In 1977, with the decision of Ministry of National Education, Food Technology Graduated School became a faculty by the application of Ege University Agricultural Faculty. In 1983 with the regulation of Higher Education Board, our department is committed to Engineering Faculty.



The Food Engineering Department with a yearly quota of 130 incoming students is one of the nine engineering departments in the Faculty of Engineering at Ege University. In the department, where a contemporary Food Engineering education is given, the education period is for four years, excluding the first year for English preparation. Some of the courses in the undergraduate level are given in English. 20 professors, 5 associate professors, 4 assistant professors, 2 lecturers, 1 specialist, and 17 research assistants teach, advice, and supervise to 737 students in this department. Ege University has entered into collaboration agreements with foreign institutions to promote the enrichment of teaching and research programs. Believing that such agreements reaffirm the enormous importance of international education and of maintaining a global perspective, the University has developed 12 collaborative agreements with Turkish Republics and 52 collaborative agreements with the other countries, that is to say, there are total 64 collaborative agreements.

EVENTS list

July 2013

6-8 July 2013

2nd International Society Biotechnology Conference (2nd ISBT 2013)

More information: <http://www.biotechjournal.net>

Antwerp, Belgium

7-12 July 2013

New! TDS-Summer School 2013

More information: <http://www.tds-exposure.eu/?q=summer-school-2013-external>

INSA, Portugal

8-12 July 2013

New! Mycotoxin Summer Academy

More information: <http://www.ifa-tulln.ac.at/index.php?id=757&L=1>

BOKU, Tulln, Austria

8-12 July 2013

Institute of Food Technologists Annual Meeting and Food Expo

More information: <http://www.ifa-tulln.ac.at/index.php?id=757&L=1>

BOKU, Tulln, Austria

13-16 July 2013

Institute of Food Technologists Annual Meeting and Food Expo

More information: www.ift.org

MacCormick place south, Chicago, USA

19 July 2013

New! Summer LAB 2013 Special Food Technologies

More information: <http://www.hs-osnabrueck.de/summer-lab.html>

Hochschule Osnabrück, Germany

August 2013

11-15 August 2013

New! 10th Pangborn Sensory Science Symposium

More information: <http://www.pangborn2013.com/>

The Windsor Barra Hotel, Rio de Janeiro, Brazil

19-23 August 2013

New! ISOPOW (International Symposium on the Properties of Water)

More information: <http://isopow.org/>

Fiskebäckskil, Sweden

25-28 August 2013

127th AOAC Annual Meeting & Exposition

More information: www.aoac.org

Chicago, USA

25-28 August 2013

ICC Conference 2013

More information: www.icc.or.at

Perth, Australia

27-29 August 2013

New! BIOFOAMS 2013 Conference

More information: <http://biofoams2013.mie.utoronto.ca/>

Toronto, Canada

September 2013

4-5 September 2013

New! 4th School of nanotechnology applications in the food chain

More information: https://www.iseki-food.net/nanoworkshop_coimbra

Escola Superior Agrária de Coimbra, Portugal

9-11 September 2013

13th Asean Food Conference

More information: <http://www.cvent.com/events/asean-food-conference/event-summary-c8a457d5a2614beaa8dd48024b8c3b5c.aspx>

Max Atria, Singapore

11-13 September 2013

New! Corporate Responsibility Research Conference CRRC 2013 "CSR - Making the Number of Options Grow!"

More information <http://www.crrconference.org/>

University of Graz, Austria

12-15 September 2013

New! Eurasia Packaging Fair

More information: <http://www.packagingfair.com/>

Tüyap, Istanbul, Turkey

15-20 September 2013

New! Healthgrain Forum Symposium at ICN2013

More information: http://www.healthgrain.org/webfm_send/602

Granada, Spain

16-28 September 2013

New! Intensive Programme: "Regulatory Aspects and Scientific Risk Assessment of Food and Feed Safety", RASAFF-Safety

More information: <http://projeler.sdu.edu.tr/rasaff-safety/>

Suleyman Demirel University Isparta, Antalya, Turkey

19-20 September 2013

New! Conference in Food Quality and Safety and Hygienic Engineering and Design

More information: <http://www.jhed.mk/categories/view/436>

Hotel CONTINENTAL, Skopje, Macedonia

19-22 September 2013

6th International Conference on Information and Communication Technologies in Agriculture, Food and Environment (HAICTA 2013)

More information: <http://2013.haicta.gr/>

Corfu Island, Greece

23-25 September 2013

New! Food S & T-2013

More information: <http://www.bitconferences.com/foods&t2013/>

Hangzhou, China

29 September -2 October 2013

2013 AACC International Annual Meeting

More information: www.aaccnet.org/meetings/default.asp

Albuquerque, USA

30 September–3 October 2013

5th International Symposium on Delivery of Functionality in Complex Food Systems

More information: <http://dof2013.org/>

Haifa, Israel

October 2013**3-4 October 2013**

ASMP

More information: <https://www.iseki-food.net/node/3808>

University of Galati, Romania

6-9 October 2013

International Baking Industry Exposition, IBIE 2013

More information: www.bakingexpo.org

Las Vegas Convention Center, Las Vegas, USA

7-9 October 2013**ESBP 2013**

More information: <http://www.esbp2013.org/>
Cultural Center of Belém, Lisbon, Portugal

7-9 October 2013**6th international Symposium on food Innovation and Development**

More information: <http://www.innova-uy.info/en>
Sala de actos del Latu, Montevideo, Uruguay

7-9 October 2013**New! Innova 2013**

More information: <http://www.innova-uy.info/en>
Laboratorio Tecnológico del Uruguay, Montevideo, Uruguay

9-11 October 2013**New! 3rd MS Food Day**

More information: <http://eventi.fmach.it/MS-Food-Day>
University of Trento, Italy

10-11 October 2013**New! Media Actions for the International Training of Researchers**

More information: <http://maitreproject.eu/seminars/998>
The University of Natural Resources and Life Sciences, Vienna, Austria

12-14 October 2013**New! 1st Annual World Congress of Nutrition & Health-2013**

More information: <http://www.bitlifesciences.com/wcnh2013/program.asp>
Dalian World Expo Center, Dalian, China

16-18 October 2013**New! 7th International Congress "Flour-Bread '13 and the 9th Croatian Congress of Cereal Technologists "Brasno-Kruh '13**

More information: <http://www.ptfos.unios.hr/flour-bread/>
Grand Hotel Adriatic, Opatija, Croatia

18-19 October 2013**New! Food Science, Engineering and Technology 2013**

More information: <http://scienwork.uft-plovdiv.bg/en/>
Plovdiv, Bulgaria

25-27 October 2013**New! CET 2013**

More information: <http://www.engji.org/cet2013/>
Sanya, China

28 October-6 November 2013

New! Sao Paulo School of Advanced Sciences on Advances in predictive modeling and quantitative microbiological risk assessment of foods

More information: <http://clientes.btdesign.com.br/espca/site/>.

Professor Francisco Romeu Landi Auditorium - Polytechnic School - USP, Sao Paulo (SP) Brazil

November 2013

3-6 November 2013

New! Latin American Symposium of Food Science

More information: <http://slaca.com.br/en/Home>

Campinas, Sao Paulo, Brazil

5-7 November 2013

New! 2nd Conference of Cereal Biotechnology and Breeding (CBB2)

More information:

<http://www.cbb2013.com/?mod=content&cla=content&fun=access&id=85&mid=1&temp=home>

Danubius Health Spa Resort Margitsziget, Budapest, Hungary

12-15 November 2013

New! 2013 EFFoST Annual Meeting: Bio-based Technologies in the Context of European Food Innovation Systems

More information: <http://www.fffostconference.com/>

Savoia Hotel Regency, Bologna, Italy

3-6 November 2013

New! X Latin American Symposium of Food Science (SLACA)

More information: <http://slaca.com.br/en/Home>.

Convention Center of UNICAMP, Campinas (SP) Brazil.

3-7 November 2013

New! 2013 CIGR International Symposium on Advanced Food Processing and Quality

More information: <http://www2.scut.edu.cn/CIGR2013/>

South China University of Technology, Guangzhou, China

5-8 November 2013

Recent Advances in Food Analysis 2013

More information: <http://www.rafa2013.eu/>

Clarion Congress Hotel Prague, Prague, Czech Republic

19-22 November 2013

New! XII WORKSHOP on RAPID METHODS AND AUTOMATION IN FOOD MICROBIOLOGY

More information: <http://jornades.uab.cat/workshopmrama/en>

Universitat Autònoma de Barcelona -UAB-, Cerdanyola del Vallès, Spain

4-6 December 2013

New! Biopolymers 2013 Conference

More information: <https://colloque.inra.fr/biopolymers2013>

La Cité Nantes Events Center, Nantes France

January 2014

13-16 January 2014

New! CIBIA 9

More information: <http://www.cibia9.org/>

Valencia, Spain

24-26 January 2014

1st International Conference on Food Properties (ICFP2014)

More information: <http://www.ieomrs.com/icfp/cfp.html>

Kuala Lumpur, Malaysia

March 2014

30 March-2 April 2014

New! The Food Structure and Functionality Forum (FSFF)

More information: <http://www.foodstructuresymposium.com/index.html>

Grand Krasnapolsky, Amsterdam, Netherlands

May 2014

19-23 May 2014

118th IAOM, International Association of Operative Millers, Annual Conference & Expo

More information: <http://www.iaom.info>

Omaha Hilton Hotel and Qwest Center, Omaha, USA

21-23 May 2014

New! 3rd ISEKI_Food Conference: "Continuous Professional Development for the future Food Scientists and Technologist"

More information:

Hotel President, Athens, Greece

August 2014

17-21 August 2014

New! IUFOST-17th World Congress of Food Science & Technology

More information:

Palais des congrès de Montréal, Canada

October 2014

26-29 October 2014

New! XX Brazilian Congress on Chemical Engineering (COBEQ)

More information:

Convention Center, Florianopolis (SC) Brazil

5-7 November 2014

New! The 2nd International Congress on Food Technology

More information: <http://www.intfoodtechno2014.org/>

Kuşadası, Turkey

21-24 June 2014

Institute of Food Technologists Annual Meeting and Food Expo

More information: www.ift.org

New Orleans, USA

February 2015

22-25 February 2015

3rd ICC Latin American Cereal and Grain Conference and ICC Jubilee Conference - 60 Years of ICC"

More information: www.icc.or.at

Florianopolis, Brazil

March 2015

24-27 March 2015

Anuga FoodTec

More information: <http://www.anugafoodtec.com/en/aft/home/index.php>

Koelnmesse, Cologne, Germany

June 2015

1-3 June 2015

6th International Dietary Fibre Conference 2015, DF 2015

More information: www.icc.or.at

Paris, France

July 2015

11-14 July 2015

Institute of Food Technologists Annual Meeting and Food Expo

More information: : www.ift.org

Chicago, USA

100th AACC International Annual Meeting

October 18-21, 2015

More information:

Minneapolis, USA

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Think before you print

Please join us in making a difference



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