

newsletter



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ISEKI_Food PROJECTS

1st OVERALL MEETING OF THE ISEKI_FOOD 4 PROJECT

The 1st Overall meeting of the ISEKI_Food 4 project will take place on 9-11th May 2012 in Porto, Portugal at the Escola Superior de Biotecnologia of the Universidade Catolica Portuguesa organised with the contribution of Cristina Silva, past coordinator of the ISEKI_Food projects.

This meeting has the main aim to develop the activities of the project after their preliminary start up at the 1st Core meeting held in Mosciano Sant'Angelo (TE, Italy) last January.

All partners will be involved in workshops and forums led by the WP coordinators to favour progress against the planned project outcomes and deliverables. The meeting agenda will be sent to all participants soon.

It will also be a chance to meet colleagues and friends and welcome the new project participants to the ISEKI_Food network.

Cristina and Paola look forward to welcoming you in the great Hall of the ESB on the morning of 9th May and wish you a pleasant journey to Porto.



WELCOME TO THE NEW ASSOCIATED PARTNERS OF THE ISEKI_FOOD-4 project!

Since the start of our project we have received interest from institutions wanting to join our project and network due to their specific commitment in education, training and research in the Food area. However, according to the EACEA rules, it is only possible to widen the project partner's consortium by including them as associated partners.

On this premise, we are therefore pleased to welcome seven new associated partners, namely:

- Mohamed Premiere University, Oujda (Morocco), represented by Mustapha Missbah El Idrissi
- Educational Centre of Biotechnology Ljubiana (Slovenia), represented by Milena Suwa-Stanojevic
- Cape Peninsula University of Technology, Cape Town (South Africa), represented by Jessy Van Wyk
- Université Laval, Québec (Canada), represented by Cristina Ratti
- Iowa State University, Department of Food Science and Human Nutrition, Iowa (US), represented by Stephanie Jung
- Institute of Interdisciplinary Research e.V., Fluda (Germany), represented by Thomas Berger
- Cyprus University of Technology, Department of Agricultural Sciences, Biotechnology and Food Science, Lemesos (Cyprus), represented by Dimitris Tsaltas.

Thus, currently the IFOOD4 project network comprises 38 associated partners from 23 countries of the 5 continents.

1st CORE GROUP MEETING OF THE ISEKI_FOOD 4 PROJECT AT THE UNIVERSITY OF TERAMO (Italy)

The 1st Overall Meeting of the ISEKI_Food 4 project was held at the Faculty of Agriculture and Department of Food Science of the University of Teramo, 11-13 January 2012.

A total of 28 partners, including the coordinators of all the Work Packages and the core group members were in attendance.

After a formal welcome from Prof. Dino Mastrocola, dean of the Faculty of Agriculture and Prof. Giovanna Suzzi, head of the Department of Food Science, project coordinator Paola Pittia gave an introductory overview of activities. Over the next day and a half, separate sessions were run to start up the activities of the 7 work packages of the project. Each WP group discussed the organisation and management of the activities that have to be developed within each Task and planned the future actions before the 1st Overall meeting of the project.

Thanks to the new communication web-based tools some partners that couldn't attend the meeting were able to virtually participate in the WP discussions; the final session of the meeting was also broadcasted by internet and this tool will be employed again at the 1st Overall meeting in Porto in May to favour the participation of partners who cannot be present.

During the meeting the ISEKI-Food Association organised its board meeting and for the participants not involved in it, a sensory tasting session of locally produced wine and olive oil was organised and run with the help of Dr Giampiero Sacchetti, Professor of Sensory Analysis at the Faculty of Agriculture of the University of Teramo.

Core group partners at the end of the working days were also able to taste and enjoy good Italian food and dishes. Special thanks to Vito Pepe, Masters student of Food Science and Technology of the Faculty of Agriculture of Teramo, and Chef of the Beccaceci Restaurant who organised and prepared an unforgettable dinner for the ISEKI_Food guests.





ISEKI_Food Symposium at the 16th IUFOST CONFERENCE, Foz de Iguazu, 5th August 2012

The ISEKI_Food network is organising a Symposium at the XVI^o IUFOST World Congress of Food Science and Technology entitled ***“Challenges and perspectives in bridging academia, government and industry towards an integrated approach to the food chain”*** to be held on 5th August.

Paola Pittia and Cristina Silva will chair the symposium and with the contribution of industry representatives and experts from academia, research and industry will: (i) review recent activities in Higher Education and training aimed to develop constructive bridges between research, industry and academia, (ii) discuss future research and educational strategies that can contribute to the modernisation and competitive strengthening of the industry and (iii) identify strategies to promote synergies across research, education and industry sectors.

The ISEKI_Food community thanks Rickey Yada and Delia Rodriguez-Amaya, Chairs of the Scientific Committee XVI^o IUFOST congress, for the invitation and for giving the opportunity to our network to strengthen its role in the “bridging education-research-industry” framework in an international context.

Paola and Cristina along with our ISEKI_Food partners and friends in Brazil, in particular Paulo Sobral and Estela Nunes that actively contributed to the planning of the symposium, are pleased to meet all of you at the Symposium.

ISEKI_Food Symposium

“Challenges and perspectives in bridging academia, government and industry towards an integrated approach to the food chain”

5th August 2012, 9:00-12:00

Draft programme of the oral presentations

- **Development of education/research/industry interfaces towards the innovation of the food chain** - Paola Pittia, coordinator of the ISEKI_Food 4 project (University of Teramo, Italy)
- **Private public partnership for integrating the food chain: An academic perspective** - Dietrich Knorr (University of Berlin, Berlin, DE)
- **BRF-BrasilFoods Industry" and the challenges in bridging academy,**

government and industry for the integrated approach to the food chain -

Frederico Ramazzini Braga) R&D GIC – Innovation and Knowledge Management, BRF – Brasil Foods

- **Developing meaningful relationships between important role players to the benefit of all along the food chain** - *Lucia Anelich* (Anelich Consulting, South Africa)
- **“Science without borders” project: an approach to open the world for Brazilian students.** - *Marcio Ramos de Oliveira*, General Coordination of International Cooperation - CNPQ - Without Borders Programme (National Council of Research and Development, Brasil)
- **Innovative tools and strategies for the implementation of food professional skills and expertise in a Lifelong learning perspective** - *Cristina Silva*, coordinator FP7 Track_Fast project (ESB, Universidade Católica Portuguesa, PT)

TechnoTN FORUM 2012

The 2012 TechnoTN Forum will take place in Antwerp on 4-5 May 2012. This Forum is organised in the context of “STECET” (*Science and Technnnology - European Cooperation in Education and Training 2012*), an EU LLP “Accompanying Measures” funded project.

It will gather the coordinators of Thematic Networks in the area of Science and Engineering, together with senior members of their networks, to discuss matters of common interest.

The Forum will be articulated on three main topics:

1. *New skills and cooperation with the industry*
2. *Attract and retain students in engineering and sciences*
3. *Tools for enhancing the students and graduates mobility*

A specific session will be dedicated to each topic, with invited keynote presentations followed by group discussions with rapporteurs.

The Forum is being organised by the STEPS TWO project coordinated by the University of Antwerp and is composed of 12 partners representing networks or umbrella organisations of networks active in the field of Science and Technology. The ISEKI_Food 4 project is included in the project partner consortium and will be represented at the Forum by 5 project representatives who will gather useful information to be disseminated to ISEKI_Food 4 project members.

For more information: <http://www.sefi.be/technotn/>

News from IFOOD4 Partners

METHODS OF ANALYSIS OF FOOD COMPONENTS AND ADDITIVES, SECOND EDITION

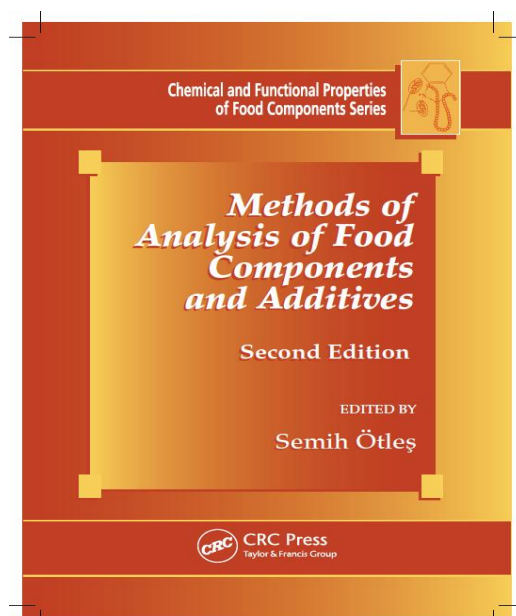
Series: Chemical & Functional Properties of Food Components

2012 by CRC Press - 534 Pages

Editor: Semih Otles, *Ege University, Izmir, Turkey*

Summary

With diet, health, and food safety news making headlines on a regular basis, the ability to separate, identify, and analyze the nutrients, additives, and toxicological compounds found in food and food components is more important than ever. This requires proper training in the application of best methods, as well as efforts to improve existing methods to meet analytical needs. Advances in instrumentation and applied instrumental analysis methods have allowed scientists concerned with food and beverage quality, labeling, compliance, and safety to meet these ever-increasing analytical demands. This updated edition of **Methods of Analysis of Food Components and Additives** covers recent advances as well as established methods in a concise guide, presenting detailed explanations of techniques for analysis of food components and additives.



Written by leading scientists, many of whom personally developed or refined the techniques, this reference focuses primarily on methods of food analysis and novel analysis instruments. It provides readers with a survey of modern analytical instruments and methods for the analysis of food components, additives, and contaminants. Each chapter summarizes key findings on novel analysis methods, including the identification, speciation, and determination of

components in raw materials and food products. The text describes the component or additive that can be analyzed, explains how it works, and then offers examples of applications.

This reference covers selection of techniques, statistical assessments, analysis of drinking water, and rapid microbiological techniques. It also describes the application of chemical, physical, microbiological, sensorial, and instrumental novel analysis to food components and additives, including proteins, peptides, lipids, vitamins, carotenoids, chlorophylls, and food allergens, as well as genetically modified components, pesticide residues, pollutants, chemical preservatives, and radioactive components in foods. The **Second Edition** contains three valuable new chapters on analytical quality assurance, the analysis of carbohydrates, and natural toxins in foods, along with updates in the remaining chapters, numerous examples, and many new figures.

THE 11th INTERNATIONAL SYMPOSIUM ON MAILLARD REACTION

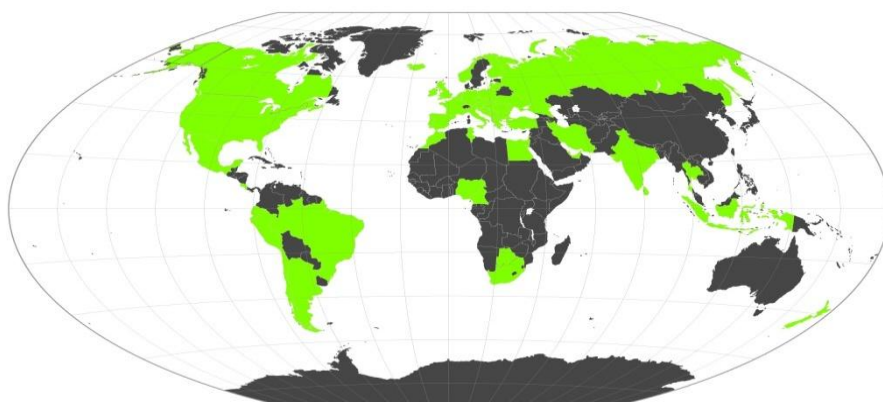
The 11th International Symposium on Maillard reaction will take place on September 16th-20th 2012 in Nancy, France. The scientific program has been prepared by IMARS (US researchers' society focused on the Maillard reaction) and is presented on the meeting website (www.maillard-nancy.fr). It will offer an overview of knowledge advancement in applied Chemistry, Biology and Medicine. It will be focussed on understanding the chemical and biochemical relevance of the Maillard reaction in food sciences, biology and medicine. We will have the honor of welcoming the French Nobel Prize in Chemistry, Jean-Marie Lehn, for the introductive conference.

The abstract submission deadline for oral presentations and posters is now approaching: April 9th, 2012.

IFA-News

Membership

Until March 2012 the membership has increased to 228 members (176 individual, 26 company, 22 student and 4 honorary members) coming from 32 European and 29 Non-European countries.



National Representatives (NR) and country pages

During the last Board meeting of IFA it was decided to intensify the contact to the NR with the aim to give them special support and to find out further possibilities for a stronger involvement of the members in each country.

The activities will include to put country specific information, e.g. on food study programmes, industry oriented training and statistics on food industry in each “country page” to make the country more visible in the IFA-webpage, like it has been done already for Austria (https://www.iseki-food.net/view_ifa_members/AT).

Dissemination Materials

Furthermore we will draw your attention to the “Dissemination Materials” for IFA, which are available at <https://www.isekifood.net/dissemination%20materials> (when logged in) and can be used and modified for presentations, etc. to attract new members.

EQAS FOOD Award – The European Quality Assurance Scheme for Food Science and Technology Call for Applications

Quality assurance of higher education is a key topic to promote the quality and visibility of your institution as an outstanding higher education institution particularly in Europe but also in other continents. The ISEKI Food Association (IFA) promotes high quality study programmes in Food Science and Technology in every continent and proposes to promote your programmes all over the world. It can bring your institution more visibility, promote student and professional mobility and increase overall performance of your programmes.

In 2011, IFA created the EQAS-FOOD framework for the attribution of a label for high quality food studies programmes (first and second cycle). With the attribution of the label, IFA intends to fill a gap in the recognition of the quality

of food science and technology programmes, which has been identified over the years within the ISEKI Erasmus networks. This label is also the result of a European trend of specialized label awards that have appeared as a natural consequence of the European tuning of subject areas since 2000.

The EQAS-FOOD Award is based on the EQAS Food Studies Programmes Standards and Criteria, which constitute an appraisal of what food studies graduates should know and be able to do and, at the same time, a framework for assessing the quality of degree programmes in the field of Food Science and Technology. The EQAS-FOOD label is awarded to those study programmes having demonstrated that they comply with the EQAS-Food Quality standards. The accreditation procedure is fully in line with the European Standards and Guidelines and IFA draws on a vast pool of international experts.

The awarding institution IFA is an independent European non-profit organisation in the frontline of subject specific accreditation of programmes. It was established during the Bologna process and represents Europe's most relevant stakeholders of food science and technology education. Several members are part of outstanding Bologna projects, like the Tuning Project or the Archipelago TechnoTN. Recently, IFA together with other associations that work on subject specific accreditation (like ENAEE and ECTNA) created the association European Alliance for Subject-Specific and Professional Accreditation and Quality Assurance to raise awareness of the importance of subject specific quality assurance as a crucial complement to institutional quality assurance.

IFA now offers an accreditation service for Food Science and Technology programmes that recognizes high quality programmes with the EQAS-Food Quality Award.

Is your institution interested in a certification of the quality of its educational offer? This Association will be honoured to proceed with the accreditation of your institution's Food Science and Technology programmes. For more information please consult www.iseki-food.net or contact Janna Wessels at eqas@iseki-food.net

New Special Interest Group (SIG) on Bioactive Compounds

A new SIG has been established by Pablo Ribotta. The main objectives of the SIG is the creation of a reference group in functional ingredients and the promotion of exchange of ideas in view of preparation of common research projects. For more information please visit <https://www.iseki-food.net/sigs/sig4>.

IFA free webinar series

In 2012 three web seminars have already been carried out very successfully.

- *Allergen Management in the Food Industry*
- *Yissum, Technology Transfer Company - Where Science Means Business*
- *Mathematical models - CFD Simulations in Food Processing with Digital Tool*

You can find more details (presentation and recording) at <https://www.iseki-food.net/List-of-Webinars>.

If you are interested to give a webinar or to suggest a topic please visit <https://www.iseki-food.net/IFA-Webinars> for instructions.

COST ACTION FA1001: THE APPLICATION OF INNOVATIVE FUNDAMENTAL FOOD-STRUCTURE-PROPERTY RELATIONSHIPS TO THE DESIGN OF FOODS FOR HEALTH, WELLNESS AND PLEASURE (2010-2014)

<http://www.foodstructuredesign.net>

This Cost project was developed under the IFA SIG – Food Structure and Physical Properties, which the objectives are:

- create an expert network to bridge the gap between material scientists, food technologists and nutritionists
- provide training activities
- exchange ideas and methodologies
- coordinate research activities in the frame of an integrated process & product design approach

Interested people on COST Action FA1001 can now register at the site at <http://www.foodstructuredesign.net> and their data will be listed in the public accessible Database of expertise (<http://www.foodstructuredesign.net/outcomes/members>)

As registered user one can also make data of his company/institution available to the public by filling in the input form of the **database of stakeholders** at: <http://www.foodstructuredesign.net/node/add/stakeholder>

TRAINING NEWS

EUROPEAN ACADEMY FOR EDUCATION AND SOCIAL RESEARCH – Next course

The European Academy for Education and Social Research (<http://www.academy-europa.eu/>) is organizing:

→ "Community Programmes, Structural Funds and European Projects Development" that will take place in Rovinj (Croatia) from 9th to 17th May 2012.

Find all information at: http://www.academy-europa.eu/master/community_programmes_structural_funds_application_for_m.pdf

2ND SUMMER SCHOOL ON LONGITUDINAL AND LIFE COURSE RESEARCH

3-7 September 2012

Antwerp Summer University

The Summer School on longitudinal and life course research is supported by relevant learned societies and research units. It aims to bring closer the social and biological sides of this research area and to build the early career capacity of a European research network.

The Summer School is intended for PhD students, post-doctoral fellows and (research) master students who are interested in exploring the potential of longitudinal and life course research or who want to develop further their existing skills.

The course includes lectures and discussions led by experienced researchers. Examples are drawn from a wide range of longitudinal data sets and illustrated with social and biological life course outcomes. Computer lab sessions develop practical skills, with final day presentations and roundtable discussion giving constructive feedback.

Invited scholars for Summer School 2012 include: Arnstein Aassve; Francesco Billari; Mel Bartley; David Blane; Glen H. Elder; Cees Elzinga; Harvey Goldstein; Aat Liefbroer; Dimitri Mortelmans; Hill Kulu; Karel Neels; Matthias Richter.

For more information: www.ua.ac.be/cello/summerschool

FULL TIME PROJECT OFFICER - PHD STUDENT

DITEC - FP7 MARIE CURIE PROJECT

Department of Food Studies and Environmental Health

Faculty of Health Sciences, University of Malta

Applications are invited for a full time Project Officer - PhD student post to work on the *Development of Novel Disinfection Technologies for Fresh Produce* (DiTec). DiTec is a project supported by the European Union within the Seventh Framework Programme (FP7) - Career Integration Grants (CIG), Marie Curie Actions, in which the University of Malta is the coordinator. This scholarship includes a gross salary of €19,500 per annum for three years. UoM will be subsidising tuition fees up to €600.

The Project Officer - PhD student will work in a series of key innovations on disinfection technologies, which will address the impact of these new technologies on safety and shelf-life improvement of bean sprouts and fresh-cut lettuces. The overall objective will be to develop the new environmental friendly disinfection technologies of assisted ultrasound and the in-package cold atmospheric plasma for the fresh produce industry. The proposed disinfection technologies will be assessed for their potential to reduce pathogens, retain quality properties and increase the shelf life of fresh produce. The effectiveness of these technologies will be optimised based on sound mathematical modelling approaches while a toxicological risk assessment will be implemented using non-carcinogenic functional cell models.

Applicants must be in possession of a first degree, ideally in one or more of the following areas: Food Science and Technology, Biology (with experience in Microbiology), Microbiology, (Food) Toxicology and should also be in possession of at least 'Pass with Merit' (>70%) post-graduate degree (MSc or equivalent) qualification in the same or relevant area. Very good knowledge of English (written, spoken) is a prerequisite. Familiarity with online research, qualitative and quantitative research methods will be considered an asset.

The closing date is **noon of 30th April 2012**. For further information on this position and the application process, please see:

<http://www.um.edu.mt/hrmd/vacancies>

MISCELLANEOUS

A KNOWLEDGE AND INNOVATION COMMUNITY, KIC, FOR FOOD

by Roger Fenwick

The **European Institute for Innovation and Technology**, **EIT** www.eit.europa.eu, was founded in 2008 to improve the EU innovation landscape and to integrate more effectively the elements of the Knowledge Triangle, [**Education, Research and Business**] since these are the drivers of economic wealth creation. In 2009, three out of eighteen proposals were selected to support **Knowledge and Innovation Communities, KICs**, in the sectors of **Climate Change** [Climate-KIC], **ICT** [EIT ICT Labs] and **Sustainable Energy** [KIC InnoEnergy]. The tangible outputs of the KICs are *suitably trained personnel innovation and business output*.

Individual KICs are funded through public/private partnerships, organised around **Co-location Centres, CLCs**, that include people from a broad range of backgrounds including academia, research organisations, large companies and SMEs. In its Strategic Innovation Agenda, SIA, *Investing in Innovation beyond*

2014, the EIT has identified the need for more KICs to be launched, including three in 2014 and 2017. The priorities of the European Commission for 2014 include Health, Raw Materials and Food; however, the final prioritisation will involve the European Parliament and the Council of Ministers, and depend upon the evaluation of formal proposals.

A bottom up process has begun with the aim of submitting a “Food KIC proposal”; a small network, established by Danish and Swedish colleagues from Øresund and including of academic, research and industry partners from Denmark/Sweden, France, Italy, The Netherlands/Belgium and the UK/Ireland, have been working together on a **FoodBEST** project, www.foodbestoresund.eu. However, there will need to be a significant degree of “buy in” from stakeholders from all parts of Europe since, when submitted, the proposal must engage all European regions through a combination of Co-location Centres, clustering, twinning and networking.

Three key challenges will drive the agenda of a Food KIC; *Food security, sustainability and safety, Climate change and pressures on resources and Human health and the ageing population*. Since these are global challenges they will require global responses in alignment with Horizon 2020, which will commence in 2014 and include funding for the EIT and its KICs. Interactions between individual KICs will facilitate transfer of best practice and experience, and optimize coverage of interfacial areas [Food/Climate Change; Food/ICT; Food/Health]. However, dietary paths to health and wellbeing are considered to fall within the remit of a Food KIC. The proposed food KIC will build on the experience gained from the development of the **European Technology Platform Food for Life**, www.fooddrinkurope.eu, and two **Joint Programming Initiatives, JPIs, Agriculture, Food Security and Climate Change**, www.faccejpi.com, and **A Healthy Diet for a Healthy Life**, www.healthydietforhealthylife.eu.

Given its focus on pan-European higher education in food studies, networking and strategic activities, the **ISEKI Food network** and its projects, included the ongoing ISEKI_Food 4, are ideally placed to play a significant role in identifying and aligning innovative higher education curricula to optimise the impact of a Food KIC. Moreover, the outputs of the **FP7 TRACK_FAST project**, www.trackfast.eu, set up to identify the training and career requirements of future European food scientists and technologists, and implement a European strategy to recruit the next generation of leaders in these areas, provides a broad platform which will support developments in European education.

The atypical nature of the food and drink industry sector, with the overwhelming dominance of SMEs and microenterprises, increases the challenges and opportunities of developing a convincing Food KIC proposal and, subsequently, of managing and optimising its impact across the whole of the EU.

Members of the partnership developing the Food KIC look forward to future discussions with colleagues within ISEKI and TRACK_FAST to see how their knowledge and experience can be integrated most effectively for mutual benefit and maximum impact.

EMPLOYABILITY OF GRADUATES & HIGHER EDUCATION MANAGEMENT SYSTEMS

The University of Ljubljana and the DEHEMS Network are, in cooperation with international consortia, opening a call for ideas for the international conference. The conference will take place at the University of Ljubljana (Ljubljana, Slovenia) on **27 & 28 September 2012**. The general theme of the conference relates to the latest higher education developments concerning graduates' employability and career success.

They look forward to receiving preliminary ideas for:

- a) speakers, papers and presentations (you can send us a 1 page abstract already at this preliminary stage);
- b) the (co)organisation of parallel meetings, sessions and workshops (the organiser will have the capacity to host a few "twin" events);
- c) domain academic experts in Business and Economics, Education and Teaching, Sociology and Political Studies, Engineering, Medicine and Life Sciences willing to comment on the executive DEHEMS domain summary findings at workshops;
- d) relevant HE stakeholders (HE managers, employers' representatives, policy-makers, student organisations...) for participating at workshops;
- e) posters

with regard to the following conference preliminary structure:

[http://www.dehemsproject.eu/static/uploaded/htmlarea/files/DHS_2nd_Conference - Preliminary Programme Structure.pdf](http://www.dehemsproject.eu/static/uploaded/htmlarea/files/DHS_2nd_Conference_-_Preliminary_Programme_Structure.pdf)

to dehems@fdv.uni-lj.si. For further information, please see <http://www.dehems-project.eu/>.

EVENTS

NEW! 10th International Trends in Brewing

Dates: April 1-5, 2012

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

Venue: Kaho Sint-Lieven-Technology Campus

CoFe 2012 - 11th Conference of Food Engineering

Dates: April 2-4, 2012

More information: <http://www.cpe.vt.edu/cofe/>

Venue: The National Conference Center Leesburg, Virginia, United States



The 6th International Symposium on Food Rheology and Structure - ISFRS 2012

Dates: April 10-13, 2012

More information: <http://www.isfrs.ethz.ch/>

Venue: Zurich, Switzerland

ICFSQN - International Conference on Food Safety, Quality and Nutrition

Dates: April 11-13, 2012

More information: <https://sites.google.com/site/mmucon/home>

Venue: Manchester, United Kingdom

NEW! The Student Scientific Conference on Biotechnology and Biomedicine 2012

Dates: April 12-13, 2012

More information: <http://www.biomania.cz/conference-2012>

Venue: Brno, Czech Republic

NEW! IFST Spring Conference and AGM, Nutrition for Olympians: Nutrition for All

Dates: April 19-20, 2012

More information:

http://www.ifst.org/upcoming_events/springconference2012/

NEFood – 2012 First North European Congress on Food

Dates: April 22-24, 2012

More information: <http://nefood.info/>

Venue: Holiday Inn Moskovskiye Vorta St. Petersburg, Russia

2nd International Conference on Packaging Materials and Bioproducts interactions (MATBIM2012)

Dates: April 22-25, 2012

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

Venue: University of Burgundy Dijon, France

NEW! PTEP 2012, XXIV Conference Processing and Energy in Agriculture

Dates: April 22-27, 2012

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

Venue: hotel "Omorika" on Tara mountain, Serbia

South-American Symposium on Microencapsulation

Dates: April 30 - May 2, 2012

More information: http://impascience.eu/bioencapsulation/2012_Limeira/

Venue: Limeira, Brazil

NEW! 3rd Food Safety Congress

Dates: May 3-4, 2012

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

Venue: Harbiye Military Museum Istanbul, Turkey

NEW! Innovation for Sustainable Production

Dates: May 6-9, 2012

More information: <https://www.i-sup2012.org>

Venue: Oud Sint-Jan, Bruges, Belgium

NEW! DLG-Symposium "Ein Markt rückt in den Fokus: Halal-Produkte"

Dates: May 7-8, 2012

More information: <http://www.dlg.org/halal.html>

Venue: Mercure Hotel Frankfurt Eschborn Süd, Germany

5th International Dietary Fibre Conference - DF2012

Dates: May 7 - 9, 2012

More information: <http://df2012.icc.or.at/>

Venue: Centro Congressi Fontana di Trevi, Roma, Italy

NEW! AGRI_FOOD 20, Agri-Food Sciences, Processes and Technologies

Dates: May 10-12, 2012

More information: <http://saiapm.ulbsibiu.ro/AGRIFOOD20.html>

Venue: University Lucian Blaga of Sibiu, Romania

11th International Hydrocolloids Conference

Dates: May 14 - 18, 2012

More information: <http://www.international-hydrocolloids-conference.com/>

Venue: Purdue University Lafayette, United States

NEW! 1st International Congress on Water, Waste and energy management

Dates: May 23-25, 2012

More information: www.ewwm.net

Venue: Salamanca, Spain

6th Central European Congress on Food

Dates: May 23-26, 2012

More information: www.cefood2012.rs

Venue: Novi Sad, Serbia

NEW! 31st Nordic Cereal Conference

Dates: May 23-25, 2012

More information: <http://www.cerealists.se/NCC2012.html>

Venue: Chalmers University, Gothenburg, Sweden

NEW! 8th World Potato Congress

Dates: May 27-30, 2012

More information: <http://www.wpc2012.net/>

Venue: Edinburgh International Conference Centre, UK

7th EUROFOODWATER Conference on Water in Food

Dates: June 3-5, 2012

More information: <http://www.efw2012.eurofoodwater.eu/>

Venue: Scandic Continental Helsinki, Finland

EDEN Annual Conference 2012

Dates: June 6-9, 2012

More information: http://www.eden-online.org/2012_porto.html

Venue: Alfândega do Porto Congress Center Porto, Portugal

International Scientific Conference on Probiotics and Prebiotics - IPC2012

Dates: June 12-14, 2012

More information: <http://www.probiotic-conference.net>

Venue: Kosice, Slovakia

NEW! IX FORO INTERNACIONAL SOBRE LA EVALUACIÓN DE LA CALIDAD DE LA INVESTIGACIÓN Y DE LA EDUCACIÓN SUPERIOR (FECIES)

Dates: June 12-15, 2012

More information: <http://www.ugr.es/~aepec/IXFORO/>

Venue: Escola Galega de Administración Pública, Santiago de Compostela, Spain

NEW! 14th Food Innovation Asia Conference 2012, Green and Sustainable Food Technology for All

Dates: June 14-15, 2012

More information: <http://www.foodtech.eng.su.ac.th/RReg/Home/Home.aspx>

Venue: BITEC Bangkok, Thailand

NEW! FOODSIM'2012

Dates: June 18-20, 2012

More information: <http://www.eurosis.org/cms/?q=node/2028>

Venue: Fraunhofer Institute for Process Engineering and Packaging IVV, Freising, Germany

SDDP 2012 - 5th International Symposium on Spray Dried Dairy Products

Dates: June 19-21, 2012

More information: <https://colloque.inra.fr/sddp2012>

Venue: Large Palais des Congrès st Malo, France

NEW! Industrial Technologies 2012, Integrating nano, materials and production

Dates: June 19-21, 2012

More information: <http://industrialtechnologies2012.eu/>

Venue: Concert Hall, Aarhus, Denmark

NEW! Food Safety Management 2012

Dates: June 19-20, 2012

More information: <http://www.foodsafetymanagement2012.com/>

Venue: Campden BRI, UK

NEW! FOODSEG Symposium – Safe Food for Europe

Dates: June 21-22, 2012

More information: <http://www.b2match.eu/foodseg2012>

Venue: Berlin, Germany

2012 IFT Annual Meeting & Food Expo

Dates: June 25-28, 2012

More information: <http://www.am-fe.ift.org/cms/>

Venue: Las Vegas, USA

2nd International Conference on Food Oral Processing - Physics, Physiology, and Psychology of Eating

Dates: July 1-5, 2012

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

Venue: Beaune, France

6th International Conference on the Food Factory for the Future

Dates: July 4-6, 2012

More information: <http://www.food-factory.fr/>

Venue: Laval, France

Summerlab 2012

Dates: July 8-20, 2012

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

Venue: HOCHSCHULE OSNABRÜCK Osnabrueck, Germany

NEW! HEFAT2012 9th International Conference on Heat Transfer, Fluid Mechanics and Thermodynamics

Dates: July 16-18, 2012

More information: <http://edas.info/web/hefat2012/index.html>

Venue: Intercontinental Hotel, Malta

16th World Congress of Food Science and Technology

Dates: August 5-9, 2012

More information: <http://iufost.org.br/>

Venue: Foz do Iguaçu, Brazil

NEW! The East-Meets-West on Innovation and Entrepreneurship Congress and Exhibition

Dates: September 1-4, 2012

More information: <http://www.eastmeetswest.eu.com/>

Venue: University of Cyprus, Nicosia

NEW! LLCR Summer School 2012

Dates: September 3-7, 2012

More information: <http://www.ua.ac.be/main.aspx?c=.CELLOSUMMERSCHOOL>

Venue: Antwerpen, Belgium

NEW! 5th European Conference on Sensory and Consumer Research

Dates: September 9-12, 2012

More information: <http://www.eurosense.elsevier.com/>

Venue: Bernexpo, Bern, Switzerland

Food ingredients South America (FiSA) 2012

Dates: September 18-20, 2012

More information: <http://www.fi-events.com.br/index.php>

Venue: Expo Center Norte, São Paulo, Brazil

CONACTA 2012

Dates: September 25-28, 2012

More information: https://www.iseki-food.net/webfm_send/1459

Venue: Bogotá, Colombia

NEW! International Conference: Employability of Graduates & Higher Education Systems

Dates: September 27-28, 2012

More information: <http://www.dehems-project.eu/en/second-conference/>

Venue: University of Ljubljana, Slovenia

NEW! V International Symposium on Sourdough - Cereal Fermentation for Future Foods

Dates: October 10-12, 2012

More information: www.vtt.fi/sourdough2012

Venue: Hotel Hilton Strand, Helsinki, Finland

NEW! FIESTA 2012 - International Nonthermal Food Processing Workshop

Dates: October 16-17, 2012

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

Venue: Bayview Eden Hotel, Melbourne, Australia

7th Conference of The World Mycotoxin Forum® and the XIIIth IUPAC International Symposium on Mycotoxins and Phycotoxins

Dates: November 5-9, 2012

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

Venue: Rotterdam, the Netherlands

NEW! EHEDG World Congress on Hygienic Engineering & Design 2012

Dates: November 7-8, 2012

More information: <http://www.ehedg-congress.org/>

Venue: Chamber of Commerce, Valencia, Spain

5th European Public Health Conference

Dates: November 8-10, 2012

More information: http://www.eupha.org/site/upcoming_conference.php

Venue: Hilton Conference, Centre, Malta

NEW! International conference Chemical Reactions in Foods VII

Dates: November 14-16, 2012

More information: <http://www.crf2012.eu/>

Venue: Masaryk College, Prague, Czech Republic

NEW! IV Congreso Internacional de Ciencia y Tecnología de los Alimentos Córdoba 2012 (CICyTAC 2012)"Challenges for a sustainable and competitive production"

Dates: November 14-16, 2012

More information: www.mincytalimentos.cba.gov.ar

Venue: Pavilion Argentina, Universidad Nacional de Córdoba. Córdoba - Argentina

EFFoST 2012 - A Lunch Box for Tomorrow : An interactive combination of integrated analysis and specialized knowledge of food

Dates: November 20-23, 2012

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

Venue: Le Corum Montpellier, France

NEW! MAM-12

Dates: November 21-25, 2012

More information: <http://www.mam12.ksrct.ac.in/>

Venue: Hotel Le Meridien, Coimbatore, India

NEW! 3rd Annual European Food Manufacturing and Safety Forum 2013

Dates: January 2013

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

Venue: Netherlands

Euro Food Chemistry XVII

Dates: May 7-10, 2013

More information: <http://www.arber.com.tr/eurofoodchemxvii.org/>

Venue: Istanbul, Turkey

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