

newsletter



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Projekt ISEKI_Food

Editorial

Máme za sebou prvý rok projektu ISEKI_Food 4 !

Paola Pittia

Koordinátorka projektu ISEKI_Food 4

Vážení partneri a priatelia projektu ISEKI_Food 4,

Uplynul prvý rok projektu, preto by som Vám chcela sprostredkovať moje pocity a skúsenosti ako koordinátorka tohto projektu. V roku 2010 som dostala od Cristiny Silva a riadiaceho výboru projektov ISEKI_Food 3 a Mundus 2 ako veľmi dôležitý "dar" úlohu prevziať koordinátorskú zodpovednosť za podanie návrhu nadväzného projektu, ktorý by zabezpečil nadväznosť a kontinuitu etablovej siete. Po schválení návrhu s mojimi limitovanými avšak ako-tak dostatočnými skúsenosťami v oblasti riadenia siete som prevzala zodpovednosť, pričom od "nuly" bolo treba zabezpečiť príslušné administratívne záležitosti ako aj všetky "vedeckejšie" aspekty. Uznávam, že Cristina počas troch etáp projektov ISEKI_Food nasadila relatívne vysokú latku pre manažment veľkých sietí a oceňujem pomoc tímu jej domovskej university ECB, najmä v období mojich koordinátorských začiatkov a postupne sa darí každodenne zlepšovať kvalitu našej práce aj vďaka pomoci v mnohých oblastiach, ktorú poskytuje Raffaella, výborný spolupracovník sekretariátu IFOOD4.

Aktivity projektu IFOOD4 štartovali tohto roku, avšak výstupy predoších ISEKI projektov sa v mnohých aspektoch dostávajú do povedomia v edukačnej a vedeckej oblasti až v súčasnej dobe. Bola som pozvaná prezentovať projektové activity na mnohé medzinárodné konferencie vrátane CEFood (Novi Sad, máj 2012), EUROFOODWATER (Helsinki, jún 2012), DEHEMS (Lubľana, september 2012); na 16. konferencii UFOST sme boli organizátormi sympózia. Na týchto podujatiach som sa stretla s vedcami, reprezentantmi priemyslu a profesionálmi z celého sveta ako aj reprezentantmi iných sietí a priemyselných platform zaujímajúcich sa of ISEKI siet, čím sa potvrdil význam a uznanie tohto projektu nielen v rámci EÚ ale aj na globálnej medzinárodnej úrovni.

Prístup vypracovaný v rámci projektov ISEKI_Food sietí vrátane súvisiacich aktivít v minulosti aj v rámci súčasného projektu IFOOD4 sa uznáva ako významný prínos pre akademickú a priemyselnú sféru ako aj pre všetkých účastníkov potravinárskeho sektoru. Interakcie medzi vyššími úrovňami vzdelávania, výskumom a priemyslom sú považované za kľúčový faktor vývoja a implementácie v rámci celej potravinárskej oblasti. Kvalita a bezpečnosť potravín ako aj inovácie v produkcií potravín sa nemôžu dosiahnuť bez účasti vedcov a profesionálov so špecializáciou na špecifické ale zároveň multidisciplinárne vedomosti, bez dôkladnej prípravy, tréningu a skúseností vyžadovaných aktuálnymi požiadavkami pracovného trhu. Zvlášť chcem podakovať Elisabeth Dumoulin, ktorá odštartovala túto sériu projektom FoodNET a Cristine Silva, ktorá implementovala viaceré projekty ISEKI_Food.

Zároveň chcem vyjadriť vďaku všetkým partnerom a priateľom siete za vašu prácu v prospech plnenia projektových cieľov a aktivít ISEKI_Food 4 so zameraním na modernizáciu prípravy budúcej generácie potravinárskych vedcov a profesionálov. V rámci projektovej siete každý z nás reprezentuje dôležitú súčasť so snahou dosiahnuť stanovené ciele.

Dúfam v dobrý štart plnenia projektových aktivít v druhom roku a vyzývam všetkých partnerov a priateľov k efektívnej spolupráci v rámci úloh riadených koordinátormi projektu a jednotlivých pracovných skupín (WP). Čaká nás veľa práce!

Upozorňujem všetkých, že **Druhý mítинг projektu ISEKI_Food 4** sa bude konať **15-17th May 2013 v Litve** za spolupráce s Rimantasom Venskutonisom a jeho tímom z Kaunas University of Technology.

Prosím, zapíšte si tieto údaje do diára!

Prvý mítинг Riadiaceho výboru projektu ISEKI_Food v Leedsi, Veľká Británia

*Lynn McIntyre,
koordinátor Pracovnej skupiny WP2 projektu ISEKI_Food 4*

Prvé stretnutie Riadiaceho výboru projektu ISEKI_Food 4 sa konalo nedávno vo Weetwood Hall v Leedse, UK. Set in 9 acres of woodland estate, Weetwood Hall je súkromná rezidencia lokalizovaná na 9 akrovom pozemku, predtým to bolo rehabilitačné zariadenie pre dôstojníkov (počas 1. svetovej vojny), neskôr zmenená na súčasné Konferenčné centrum a hotel. Časť kaštieľa pochádza z roku 1540! Toľko z histórie – venujme sa súčasnému projektu! Na mítingu bolo prítomných 18 účastníkov reprezentujúcich 12 krajín.

Rokovanie viedla koordinátorka projektu, Paola Pittia, stretnutie bolo zamerané na kontrolu pokroku v plnení aktivít pracovných skupín, na identifikáciu výstupov a/alebo meškania, na diskusiu o organizovaní budúcich projektových aktivít vrátane Druhého všeobecného mitingu v Litve (Máj 2013), Tretej konferencie ISEKI_Food C (Máj 2014) a Pilotnej Letnej Školy. Zároveň sa konalo aj zasadanie Asociačnej Rady ISEKI-Food. Príslušné informácie súvisia s budúcou implementáciou dôležitej iniciatívy zameranej na web-stránky umožňujúce spoluprácu a on-line spravodajstvo o diseminačných aktivitách!

Petrovi Ho patrí vďaka za hostiteľskú úlohu a výber reštaurácií, ktoré demonštrovali signifikantné zlepšenie britskej kuchyne za posledné roky. Ďakujeme aj Paole a jej sekretariátu za koordináciu mítingu. Žiaľ, nikto neboli schopní zabezpečiť kontrolu počasia, ktoré bolo prekvapujúco chladné a vlhké pre kolegov z pevninskej Európy (ako sa môžete presevedčiť na fotografii). Najbližšie sa mítинг (vedenia projektu) bude organizovať o Viedni vo februári **2013. Nezabudnite zimníky!**



Picture of the 1st ISEKI_Food 4 Steering Committee meeting participants

ISEKI – TU_BE_Safe Joint Workshop On Soft Skills

By *ISEKI_Food 4 and TU_BE_Safe team*

On the 10th July 2012, the Faculty of Food Science and Engineering, Dunarea de Jos University, Galati, Romania hosted a joint activity of ISEKI and Tu_Be_Safe project members.

At this meeting, the ISEKI-Food Association (IFA) activities were introduced to the participants. ISEKI_Food 4 members also organised a brainstorming session as part of WP3 activities.

A total of 16 food professionals actively participated in the activities (9 from EU and 7 from USA), including 1 from food industry, 1 from governmental agency, 12 from the partner universities and 2 from research institutes.

Tuning and Upgrading the Food Safety Education Curricula for Bachelor of Science, **TU_BE_Safe** 2010-2847/001-001-CPT EU-US is an ATLANTIS cooperation programme in higher education and vocational training between the EU and USA.

The Faculty of Food Science and Engineering, as EU coordinator, in collaboration with its European partner the Biotechnical Faculty, University of Ljubljana, Slovenia, and together with the US partners, the College of Agriculture and Life Sciences, Iowa State University and the Department of Food Science from Cornell University, developed a project focussed on food safety education. The project underlined the need for harmonization of students' competencies and the importance of upgrading the Food Safety curricula for BSc at the faculties representing the consortia. The project activities were planned for 2010-2012.



Tu_BE_Safe team (from the left names front row: David Manju, Alicia Orta Ramirez, Daniela Borda, Robert Gravani, Lester Wilson, back row: Aubrey Mendonca, Jordi Serratosa, Sonja Smole, Carmen Moraru, Loredana Dumitrascu, Peter Raspor, Anca Nicolau, Petru Alexe, Liviu Rusu, Lidija Basa)

From the 6th to 15th July the consortia activities of TU_BE_Safe POM Atlantis project were scheduled in Romania. Industry visits, dissemination at different Universities with food safety educational programs, activities with students and various workshops took place in an intensive exchange program that involved all the project partners but also other projects and numerous food safety professionals.

TU_BE_Safe wanted to be an open forum for different projects, linking activities with a very strong EU networks like ISEKI_Food 4 brought the benefit of organizing a joint

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workshop called ***Brainstorming on success/soft skills***. The joint workshop was organized at the Faculty of Food Science and Engineering and it was moderated by Sonja Smole from the Biotechnological Faculty, University of Ljubljana (SI), Gabriela Iordachescu from the Faculty of Food Science and Engineering, "Dunărea de Jos" University of Galați and Robert Gravani from the Department of Food Science, Cornell University, Ithaca, USA.

A plus of the workshop was the involvement of the students as key participants of the brainstorming session. The professionals were divided into four sector groups to identify the required soft skills: **industry** (food production), **regulatory sector** (governmental institutions), **food related services** (catering, restaurants) and **research**.

As a general conclusion of the workshop all the groups underlined the importance of critical thinking and good communication as key soft skills that enhance the employability of graduates. Considering the non-teachable skills, flexibility proved to be the top required skill for all sectors. More info on the workshop can be found in the detailed report of the session.



A.



B.

Pictures taken at the presentation of IFA presentation (A) and at the joint workshop ***Brainstorming on success/soft skills organized by TU_BE_Safe and ISEKI_Food 4 project (B)***

Considering the interest that both TU_BE_Safe and ISEKI_Food 4 have in serving the educational process and defining the successful skills that a graduate from a food science program should acquire to better integrate the labor market, we underline the added value that joint activities can tag along for participants involved. Moreover, our meeting in Galați brought next to the EU perspective on education the US opinion and we had together a very interactive and pleasant experience.

ISEKI_Food 4 workshops update

Thanks to Prof. Harris Lazarides at the Department of Food Science and Technology, Aristotle University of Thessaloniki, the ISEKI_Food 4 series of workshops has started successfully. The 46 participants praised the high level of lecturers, the practical training and case studies presented on understanding, measuring and predicting the shelf life of foods.



For the second workshop, IFA and ISEKI_Food 4 are delighted to collaborate with the Bioencapsulation Research Group (<http://bioencapsulation.net/>) and ONIRIS, Nantes Atlantic College of Veterinary Medicine, Food Science and Engineering as part of the 5th Training School on Bioencapsulation that will take place in February 2013 in Nantes, France.



Early Stage Researcher Training on Bioencapsulation



The web site of the workshop will be available soon!

ISEKI_Food 4 network at the 2012 TechnoTN Forum

ISEKI_Food 4 project network representatives including the coordinator and four workpackage coordinators attended the 2012 TechnoTN Forum held in Antwerp (B) on 4-5 May 2012.

The Forum was organized in the context of "STECET" (*Science and Technology – European Cooperation in Education and Training 2012*), a EU LLP "Accompanying Measures" funded project and it gathered 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 project is coordinated by the STEPS TWO

project (University of Anwerp- which is also the applicant) and is composed of 12 partners that are networks or umbrella organisations of networks active in the field of science and technology, including our ISEKI_Food 4 project.

The 2012 TechnoTN Forum included presentations as well as working group discussions and round tables on the following topics: (i) new skills and University-Business cooperation that was opened by interesting presentations given by Mr. Frank Stefan Becker (Siemens) Mr. Yiannis Pavlou (National Instruments); (ii) tools for enhancing mobility of students and graduates, introduced by a presentation of Mr. Peter Baur (European Commission, DG EAC); (iii) attracting and retaining students with the participation of representatives of the European Universities association.

The Forum was an interesting opportunity also for the ISEKI_Food representatives to interact with representatives of networks of diverse scientific and technological sectors and to exchange ideas and approaches to deal with the aforementioned topics in a transversal and interdisciplinary framework.

Some of the presentations given at the Forum are available at the following link:

<http://www.sefi.be/technotn/?p=195>

Súčasné activity projektu ISEKI_FOOD 4

Uvádzame zoznam prebiehajúcich aktivít v rámci projektu IFOOD4 a príslušných partnerov, ktorých môžete kontaktovať (WP sú working party/pracovné skupiny)

WP3:

- Brainstorming workshopy zamerané na osobné/počítačové spôsobilosti.
Koordinátorka úlohy: Katherine Flynn (katherine.flynn@safeconsortium.org)

WP5:

- Prehľad významu PhD v akademickom a priemyselnom svete (2. etapa). Koordinátor úlohy: Chelo Gonzales (cgonza@tal.upv.es)
- PhD bulletin: intenzívne pripravujeme vydanie prvého čísla bulletinu (ca v októbri).
Koordinátorka úlohy: Victoria Ferragut (Victoria.Ferragut@uab.cat)

WP6:

- Príprava e-learning kurzu o Inovatívnych spracovateľských technológiách (Innovative processing technologies).
Koordinátor úlohy je Ferruh Erdogan (ferruherdogdu@mersin.edu.tr)
- Sériu seminárov cez web (webinars) zameraných na "horúce témy" v rámci potravinárskych vied, technológie a zariadení.
Koordinátor úlohy je Semih Otles (semih.otles@ege.edu.tr)

WP7:

- Príprava Tretej ISEKI_Food konferencie (21.-23. mája 2014).
Koordinátori úlohy sú Paola Pittia a Rui Costa
- Príprava Pilotnej letnej školy pre učiteľov (19-20 May 2014 (Task coordinators: Rui Costa and Jesus Frias)
- Databázy (učebné osnovy, vyučovací materiál, PICAM): modernizované a kontinuálne doplnované nové materiály a informácie. Hľadáme koordinátora pre túto úlohu.
Dobrovoľníci môžu kontaktovať: Rui Costa, ruicosta@esac.pt alebo Paola Pittia ppittia@unite.it)

News from IFOOD4 Partners/**Novinky partnerov IFOOD4**

27th Food Technology Day in Ljubljana (SI)

27. Technologické dni v Ľubľane

Katedra technológie potravín Biotechnickej fakulty Univerzity Ľubľana (Slovinsko) 26.9.2012 zorganizovala 27. Technologické dni venované Prof. F. Bitencinovi z Ľubľany. Témou tohto podujatia bol tematický prehľad a analýza predmetov potravinárskych vied, technológie a výživy so zameraním na postgraduálne štúdium. Tohtoročný mítинг sa konal pod názvom "Nanotechnológie a nanopotraviny". Program seminára bol zameraný na nasledovné aspekty:: nanočastice – ich charakteristika a využiteľnosť; nanopotraviny – nové príležitosti, dilémy, spotrebiteľia a legislatíva; produkty nanotechnológií a prípadný hazard pre ľudí; nanoinkapsulácia v potravinárskej technológii – metódy a výhody s príkladmi v oblasti balenia a nealkoholických nápojov. Pozvaní prednášatelia boli z viacerých slovinských inštitúcií.

ISEKI-Food Association/Asociácia ISEKI-Food

Úspešná 2. Škola nanotechnológie vo Viedni (Rakúsko)

1. Škola nanotechnológie: využitie v rámci potravinového reťazca bolo organizované Špeciálnou záujmovou skupinou pre Bio-nano-technológiu (Special Interest Group on Bionanotechnology https://www.iseki-food.net/SIG_Bionanotechnology) v rámci Asociácie ISEKI-Food a konalo sa



27-28.9.2012 na pôde viedenskej Univerzity prírodných zdrojov a vied o živote (BOKU). Účastníci pochádzali z Rakúska, Brazílie, Francúzska, Nemecka, Iránu, Talianska, Slovinska, Švajčiarska a Thajska.

Bolo to vydarené školiace podujatie: teória výroby, analýzy a bezpečnosti nanomateriálov bola sprostredkovaná

účastníkom spolu s praktickými cvičeniami, kedy frekventanti mohli získať skúsenosti s používaním inštrumentálnej techniky. Prof. Saverio Mannino z University Miláno uviedol prehľad o nanotechnológiu a aplikačných možnostiach v oblasti potravinárskeho sektora ako aj o mechanizme nano-prenosných systémov bioaktívnych zlúčenín. Dr. Karin Aschbergerová z Výskumného centra Ispra v Taliansku poskytla prehľad o stanovení hazardu a bezpečnosti pri aplikácii nanomateriálov v

potravinách. Prof. Erik Reimhult z Katedry Nanobiotechnológie a Laboratória biologicky nabudencích materiálov (BOKU), vysvetlil funkciačné stratégie nanotechnológie pre biologické systémy z fyzikálneho hľadiska.

Prof. Jose L. Toca-Herrera, (profesor biofyziky BOKU) diskutoval možné vplyvy nanotechnológie na potravinárske vedy a vysvetlil možnosti AFM pri charakterizovaní nanoštruktúr. Dr. Ralf Greiner (Oddelenie technológie potravín a bioprocesov, Max Rubner-Inštitút, Karlsruhe), hovoril o problematike stanovenia nanočastíc. Prof. Stephan Drusch (Katedra technológie potravín a materiálnych vied, Technická Univerzita Berlín) poukázal na mnohé mikro- a nanoštrukturálne aspekty pri inkapsulácii a zapuzdrenia potravinových výrobkov.

Mag. Jacqueline Friedmann z tímu Prof. Toca-Herrera (BOKU) demonštrovala praktické využitie AFM pre stanovenie rozmerov a súčtov.



Prof. Matteo Scampicchio (Univerzita Bolzano, Taliansko) demonštrovala zvýšenú selektivitu a citlivosť nanotechnologických senzorov.

Prof. Saverio Mannino, predseda IFA Special Interest Group on Bionanotechnology, moderoval záverečnú diskusiu.

ISEKI-Food Association WEBINARS

The ISEKI-Food Association is planning a web seminar series entitled “Recovery & reutilization of high added-value compounds from food wastes” that will be presented by Charis M. Galanakis, Galanakis Laboratories, Chania, Greece.

Three seminars are planned as follows:

- 1) Classification, recovery stages and conventional technologies, 3rd October 2012
- 2) Emerging technologies, safety and cost issues, 25th October 2012
- 3) Scale up problems, commercialized methodologies and applications, 14th November 2012.

Food processing wastes have long been considered a matter of treatment, minimization and prevention due to the environmental effects induced by their disposal. Today, they are considered as a cheap source of valuable components and deal with the prospects of feeding fast growing population in 21st century. Perspectives originate from the enormous amounts of food-related materials that are discharged worldwide and the existing technologies, which promise the recovery, recycling and sustainability of high-added value ingredients inside food chain.

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Dr. Galanakis is the co-administrator of "Galanakis Laboratories" (Chania, Greece). He is the co-inventor of the patent entitled "Olive Waste Recovery" and the co-founder of Phenoliv AB (Lund, Sweden), a spin-out company that targets the industrial production of valuable compounds from olive mill wastewater(OMW) and other agricultural by-products. He is teaching an undergraduate course entitled "Management of Agro-industrial and Livestock Waste" at Cyprus University Technology.

For more information and to register please visit: [## TRAINING NEWS

---](https://www.iseki-food.net>List-of-Webinars</p>
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São Paulo School of Advanced Science in “**Advances in Molecular Structuring of Food Materials**”

The School of Animal Science and Food Engineering (FZEA) of the University of São Paulo (USP) is organizing a High Level School on “**Advances in Molecular Structuring of Food Materials**”, which will be held April 1st to 5th, 2013, at the University of São Paulo campus in Pirassununga, São Paulo state, Brazil.

This School is organized in order to give adequate time for the development of the topic and allow for sufficient interaction between the scientists and students, contributing to the dissemination of knowledge and the formation of international scientific contacts. It will be implemented as a series of lectures or seminars of 90 to 120 min., 3 round tables, and some visits to Research Laboratories.

The lecturers, international leading scientists in the area, include José Miguel Aguilera, Chile; João Laurindo, Brazil; Carmen Tadini, Brazil; John Mitchell, UK; Yrjö H. Roos, Ireland; Gustavo V. Barbosa-Cánovas, USA; Massami Shimokomaki, Brazil; Gustavo Gutierrez, México; R. Paul Singh, USA; António A. Vicente, Portugal; and Miriam Hubinger, Brazil.

FAPESP will finance travel and subsistence costs for 60 post-graduate students from all over the world. The students selected to participate in this school will have the opportunity to present their research results in poster sections, discussing the progress with participating scientists. The selection of these PhD students will be

made by the scientific committee, coordinated by Paulo Sobral (FZEA-USP, Brazil) and Alberto Sereno (FEUP, Portugal).

More information will be available in the website of the school, where the inscriptions (including for the sponsoring) will be made online: www.usp.br/spsas/molecularstructuringfood.



ERASMUS MUNDUS Master *EDAMUS* "Sustainable Management of Food Quality" <http://www.master-edamus.eu/>

***EDAMUS* aims:** develop internationally trained experts in the management of food quality.

It addresses the increasing need to better understand and anticipate complex issues of food quality management within the European Union or at an international scale. Food quality and food health policies need to take into account various factors including socio economic information, social, technological and biological issues. Our consortium partners' expertise meet these requirements.

***EDAMUS* Master** delivers a coherent and integrated programme combining capabilities and skills from all partners. Thanks to these rich inputs students are enabled to fully develop their capacity to adapt effective and appropriate decisions towards the complex management of food quality issues.

The programme is coordinated by the University of Montpellier 1([UM1](#)) (France), in collaboration with: Basilicata University ([UNIBAS](#)) (Italy), Mediterranean Agronomic Institute (MAI) of Zaragoza ([IAMz](#)) (Spain), MAI of Chania ([MAICh](#)) (Greece), MAI of Montpellier ([IAMM](#)) (France) and University Mentouri of Constantine ([UMC](#)) (Algeria). The [University of Tsukuba](#) (Japan), [University of Sherbrooke](#) (Canada), MAI of Bari ([IAMb](#)) (Italy) and Institut Agronomique Veterinaire ([IAV](#)) Hassan II (Morocco) are associated members. Coordinators: professor Michel Larroque & Assistant Professor Nathalie Chazal.

NEW! PROJECTS AND FUNDING OPPORTUNITIES **NOVÉ PROJEKTY A MOŽNOSTI FINANCOVANIA**

LLP Call for Proposals 2013

http://eacea.ec.europa.eu/llp/funding/2013/call_lifelong_learning_2013.php

Infoday Brussels, 12 November 2012

Charlemagne Building
 rue de la Loi, 170
 B-1000 Brussels
 Metro station – "Schuman"

This **Infoday** is brought to you by the **European Commission** (Direction General Education and Culture) and the Education, Audiovisual & Culture **Executive Agency**, which is responsible for the day to day management of most centralised parts of the Lifelong Learning Programme.

The objective? To give **useful information** on the priorities of the 2013 call and what's new to the programme, as well as **practical advice** on the preparation and submission of proposals, and on the management of grants. "Chat" directly with key players from the Lifelong Learning programme, and use the online project partner search tool to get in touch with other people organising projects.



I.S.L.E.

Innovation in the teaching of Sustainable development in Life Sciences in Europe

The I.S.L.E. Erasmus Networks project was approved by the Education, Audiovisual and Culture Executive Agency (EACEA) of the EU in 2010 for a duration of 3 years. The project involves 39 European Higher Education institutions, Research institutes, enterprises and NGOs interested in introducing the concept of sustainable development in their curricula and/or institutions having had experience in this area, who are willing to transmit their know-how on this subject which clearly demonstrates its relevance, its need and its innovative nature.

Project Activities

- Transfer and comparison of know-how between consortium members on Sustainable Development;
- State of the Art of Sustainable Development teaching in Europe;
- Publication of “Best practices” and “Innovation practices” compendia;
- Professionalization fair in order to make the link with civil society;
- Set up of new pedagogical tools;
- I.S.L.E. quality label for Sustainable Development teaching programs.

Future I.S.L.E. Meetings and Seminars

2013

- An “Innovation Practices” Workshop at the University of Maribor, Slovenia
- A final Summer school at International University College, Dobrech, Bulgaria.

I.S.L.E. Association Aims and Activities

The I.S.L.E. Network has decided to create an I.S.L.E. Association in order to welcome new European and non-European members to join the adventure!

Activities will include the creation and maintaining a network of European universities and non-European research institutions, Non-Governmental Organizations, businesses, other organizations or individuals involved in the implementation of sustainable development and its promotion in their activities

www.isle-project.eu



Tol4FOOD

Transfer of knowledge and training for European traditional food producers related to innovative quality control methodologies

The Catholic University of Portugal – Faculty of Biotechnology in Porto is one of the partners of the **Tol4Food** project. The main aims of the project are to develop and to implement an integrated system for training and lifelong learning to promote cooperation and mobility between researchers and SMEs (traditional food processors from Romania, Spain and Portugal) in the field of assessing the authenticity of traditional foods as a mean of improving the transfer of knowledge and good practices.

The **Tol4Food** project will improve the competitiveness of traditional food producers by identifying innovations that guarantee the safety of the products, while at the same time meeting general consumer demands and specific consumer expectations towards traditional food. All the training materials will be developed in Romanian, English, Spanish and Portuguese for better dissemination across Europe.

More information: www.tol4food.eu

Partners: National R&D Institute for Food Bioresources (Romania); SIVECO Romania SA (Romania); Centro Tecnológico Nacional de la Conserva y Alimentación (Spain); Universidade Católica Portuguesa – Escola Superior de Biotecnologia (Portugal).



AQUA-TNET - European Thematic Network in aquaculture, fisheries and aquatic resources management

One of the partners of the ISEKI_Food 4 project is represented by another Erasmus thematic network, AQUA-TNET. This collaboration started in the previous ISEKI_Food projects and their presence in the network allow to implement the collaboration with a thematic network focused on training and education in the field of aquaculture and fishery.

The ISEKI_Food 4 network was represented at the 2012 annual meeting of AQUA-TNET network in Malaga. This event was an opportunity for interaction between the two networks that deal with related subjects, with a presentation about the history of the ISEKI networks and the activities currently being developed.

AQUA-TNET develops activities for various stakeholders – students, teachers, researchers and industry – on aquaculture, fisheries and aquatic resources management. It develops activities dedicated to European master cooperation, European PhD collaboration, mobility of students and teachers, generic skills for future success, innovative lifelong learning and stakeholder cooperation.

On past editions this network was dedicated only to aquaculture and developed several very useful tools and materials and parallel projects. An example is the project Valla (Validation of All Lifelong Learning in Aquaculture) that developed a tool available online to support the teachers on course design (<http://tool.vallaproject.com/>).



EVENTS PODUJATIA

New! Turkish Food Congress

Dates: October 10-12, 2012

More information:

www.gidakongresi2012.org

Venue: Ekim, Hatay, Turkey

Dates: October 10-12, 2012

More information:

www.vtt.fi/sourdough2012

Venue: Hotel Hilton Strand , Helsinki,
Finland

V International Symposium on Sourdough - Cereal Fermentation for Future Foods

New! International Conference Structure Design in emulsions and foams

NEWSLETTER

Dates: October 15-17, 2012
More information:
<http://www.vlaggraduateschool.nl/courses/cost-fa1001.htm>
Venue: Conference Centre De Werelt,
 Westhofflaan 2, Lunteren, Netherlands

New! 9th International Conference on Controlled Atmosphere and Fumigation in Stored Products - CAF 2012
Dates: October 15-19, 2012
More information <http://www.caf2012.org>
Venue: Ciftecsmeler Mah Atatürk Cad No 143,Beldibi/Konyaalti , Antalya, Turkey

FIESTA 2012 - International Nonthermal Food Processing Workshop
Dates: October 16-17, 2012
More information:
<http://www.innovativefoods2012.com/innovativefoods/>
Venue: Bayview Eden Hotel, Melbourne, Australia

New! 3th JTIC International, the Milling & Cereal Industry Meeting
Dates: October 17-18, 2012
More information: www.jtic.eu
Venue: Congress Center, 12 boulevard du Général Leclerc, Reims, France

FOOD SCIENCE, ENGINEERING AND TECHNOLOGY
Dates: October 19-20, 2012
More information: <https://www.iseki-food.net/node/2915>
Venue: University of Food Technologies Plovdiv, Bulgaria

New! Global Food Safety Conference 2012
Dates: October 23-25, 2012
More information:
www.globalfoodsafetyconference.com/
Venue: Crowne Plaza Hotel, Blanchardstown , Dublin, Ireland

**New! IFA-Webinar: Recovery & reutilization of high added-value compounds from food wastes:
 (II) Emerging technologies, safety and cost issues**
Dates: October 25, 2012, 2pm CET
More information: <https://www.iseki-food.net>List-of-Webinars>

ICNP - 2012
Dates: October 26-28, 2012
More information:
<http://www.biopolymers.macromol.in>
Venue: Kottayam, India

The 8th Food Expo
Dates: October 26-29, 2012
More information:
<http://ae2.mofcom.gov.cn/aarticle/chinadir/201207/20120708238328.html>
Venue: Chengdu, China

Strategy of economic development of the food industry and ensuring the food security of country
Dates: October 29-31, 2012
More information: food_econf@ukr.net
Venue: Odessa, UKRAINE

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

EHEDG World Congress on Hygienic Engineering & Design 2012
Dates: November 7-8, 2012
More information: <http://www.ehedg-congress.org/ingles/index.htm>
Venue: Chamber of Commerce, Valencia, Spain

5th European Public Health Conference 2012
Dates: November 8-10, 2012
More information:
http://www.eupha.org/site/upcoming_conference.php
Venue: Hilton Conference, Centre, Malta

New! FOOD NANOTECHNOLOGY: APPLICATIONS IN THE FOOD CHAIN
Dates: November 10-11, 2012
More information: https://www.iseki-food.net/nanoworkshop_Iran
Venue: Research Institute of Food Science and Technology, Mashhad , Iran

Eur-ACE
Dates: November 12-13, 2012

NEWSLETTER

More information <http://www.enaee.eu/>
Venue: Universidade do Porto, Faculdade do Engenharia, Porto, Portugal

New! Infoday on LLP projects-call 2013

Dates: November 12, 2012

More information:

http://eacea.ec.europa.eu/llp/events/infodays_2013/infoday_llp_2013_en.php
Venue: Charlemagne Building, rue de la Loi, 170, Brussels, Belgium

New! IFA-Webinar: Recovery & reutilization of high added-value compounds from food wastes: (III) Scale up problems, commercialized methodologies and applications

Dates: November 14, 2012, 2pm CET

More information: [## New! 2012 International Conference on Manufacturing \(Manufacturing 2012\)](https://www.iseki-food.net>List-of-Webinars</p>
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Dates: November 14-15, 2012

More information

<http://manufacturing2012.org/index.htm>
Venue: Holiday Inn, Macau Macau, China

International conference Chemical Reactions in Foods VII

Dates: November 14-16, 2012

More information:

<http://www.crf2012.eu/>
Venue: Masaryk College, Prague, Czech Republic

IV Congreso Int. 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

2nd international professional conference on "TRENDS AND CHALLENGES IN FOOD TECHNOLOGY, NUTRITION, HOSPITALITY AND TOURISM"

Dates: November 16-17, 2012

More information: <https://www.iseki-food.net/node/2901>

Venue: Ižanska cesta 10, Ljubljana, Slovenia

3rd Genotoxicity Testing Course

Dates: November 19-24, 2012

More information: <https://www.iseki-food.net/node/2908>

Venue: Montpellier, France

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! XI WORKSHOP on RAPID METHODS AND AUTOMATION IN FOOD MICROBIOLOGY

Dates: November 20-23, 2012

More information:

<http://jornades.uab.cat/workshopmrama/en>
Venue: Universitat Autònoma de Barcelona Barcelona, Spain

International Conference on Antimicrobial Research (ICAR2012)

Dates: November 21-23, 2012

More information:

<http://www.formatex.org/icar2012/>
Venue: University of Lisbon, Lisbon, Portugal

MAM-12

Dates: November 21-25, 2012

More information:

<http://www.mam12.ksrct.ac.in/>
Venue: Hotel Le Meridien, Coimbatore, India

New! 5th International Conference and Exhibition on Nutraceuticals & Functional Foods

Dates: December 02-06, 2012

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

Venue: Courtyard King Kamehameha's Kona Beach Hotel Kailua-Kona, Hawaii, United States

New! 23rd Annual IAOM Mideast and Africa District Conference and Expo

Dates: December 05-08, 2012

More information: www.iaom.info

NEWSLETTER

Venue: Abu Dhabi National Exhibitions Centre, Abu Dhabi ,United Arab Emirates

New! Plastics & Paper in Contact with Foodstuffs 2012

Dates: December 11-14, 2012

More information: <http://www.food-contact.com/plastics-and-paper.aspx>

Venue: NH Vienna Danube City

New! FoodInnova 2012

Dates: December 12-14, 2012

More information:

<http://www.2012foodinnova.com/index.php?lang=en>

Venue: Hangzhou, China

New! An Introduction to Open Innovation

Dates: December 12, 2012

More information: www.smi-online.co.uk/open-innovation.asp

Venue: London, United Kingdom

3rd Annual European Food Manufacturing and Safety Forum 2013

Dates: February 11-12, 2013

More information:

<http://foodmanufacturingevent.com/>

Venue: Grand Hotel Huis ter Duin, Noordwijk

4th MoniQA International Conference

Dates: February 26 – March 1, 2013

More information: <https://www.iseki-food.net/node/2864>

Education Beyond Borders - fair

Dates: March 15-17, 2013

More information: <http://www.edu-fair.info/>

Venue: Sofia, Bulgaria

2nd IIR International Conference on Sustainability and the Cold Chain

Dates: April 2-4, 2013

More information:

<http://www.iccc2013.com/>

Venue: Paris France

New! InsideFood Symposium

Dates: April 9-12, 2012

More information: info@insidefood.eu

Venue: Leuven Belgium

Partec 2013

Dates: April 23-25, 2013

More information:

<http://www.partec.info/>

Venue: Nürnberg, Germany

Euro Food Chemistry XVII

Dates: May 7-10, 2013

More information:

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

Venue: Istanbul, Turkey

International Conference on Food and Biosystems Engineering (FaBE 2013)

Dates: May 30 – June 2, 2013

More information:

http://www.fabe.gr/index.php?option=com_content&view=article&id=113&Itemid=234&lang=en

Venue: Skiathos Island, Greece

International Commission on Food Mycology

Dates: June 03-06 2013

More information:

<http://www.foodmycology.org/meetings/index.html>

Venue: Kardinal Döpfner Haus, Freising, Germany

3rd International GLUTEN FREE Symposium

Dates: June 12-14, 2013

More information: <http://gf2013.icc.or.at/>

Venue: Vienna, Austria

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

Dates: July 6-8, 2013

More information:

<http://www.biotekjournal.net>

Venue: Antwerp, Belgium

Delivery of Functionality in Complex Food Systems (V)

Dates: September 30 – October 3, 2013

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

Venue: Haifa, Israel

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