



Contents

NEWS FROM THE ISEKI-FOOD ASSOCIATION	1
Revisiting ISEKI-Food membership benefits	1
ISEKI-Food Board Members elected as New Fellows of IAFOST	3
NEWS ABOUT ISEKI-FOOD ASSOCIATION MEMBERS/PARTNERS	4
Harnessing the power of microbiomes to improve our health: Launch of EU-funded <i>MICROBIOMES4SOY</i>	4
Closer to Farm project	6
4 th Int. Conference dedicated to the 140 th anniversary of NUFT in Kiev, UKRAINE.....	9
Erasmus + project InnoMeatEdu – latest news	11
NEWS ABOUT PROJECTS WITH ISEKI-FOOD ASSOCIATION PARTICIPATION	12
e-SafeFood Project: Microbial Shelf-Life Training Module Launch	12
FAIRCHAIN final event	13
SUST-AID - Environmentally Sustainable Food Aid programs in Europe: Vocational educational training for strengthening capacities and program delivery	14
WASTELESS Monthly Café talks	15
WATSON Project's 3 rd Newsletter: Find Our Updates and Insights!.....	16
NEWS ABOUT EDUCATION AND TRAINING	17
Do you want to improve your skills and knowledge? Check out our free online courses!	17
UPCOMING FOOD-RELATED EVENTS / WEBINARS	18

NEWS FROM THE ISEKI-FOOD ASSOCIATION

Revisiting ISEKI-Food membership benefits

by Ana Ramalho, Andreia Pinheiro-Torres and Marco Alves (alphabetically), ISEKI-Food Association

ISEKI-Food Association uses every opportunity to add value to the general benefits enjoyed by our members.

ISEKI-Food is strongly motivated to growing and expand its network. **Collaboration** is the key to finding complementary expertise among our members and creating new strategic partnerships for future projects. We are committed to helping build future food systems in a sustainable and healthy way and underpinning the work for reskilling and upskilling the agrifood workforce with dedicated training available.

This was the case with the recent invitation to participate in the SUST-AID project event, which took place in Warsaw, Poland at the end of September 2024

The **SUSTAID C2 Training** was an **expense paid event** (covering travel, accommodation, and meals). The **training, in English**, was designed to showcase the e-Learning Platform developed specifically for Food Aid workers and volunteers, and to gain feedback on the user experience from the specific target group.

Our members were prioritised in the candidates' selection process and the final group comprised only ISEKI members.

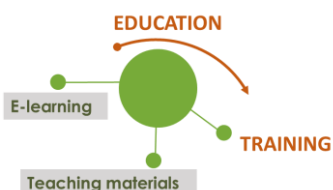
Moreover, members may enjoy the following benefits:



NETWORKING OPPORTUNITIES: we can be your dedicated partner to help you develop your project and finding the ideal organizations for collaboration. Connect with industry professionals, research institutes, academic institutions and field operating organizations, creating synergies, and building strong co-operations that can drive your organization forward.

PROFESSIONAL DEVELOPMENT: FREE access to workshops, webinars, and training sessions tailored to enhance your skills and knowledge. Stay ahead in your field with the latest insights and trends!

ISEKI-Food, committed to the continuous improvement of food studies education, has created a label of excellence that identifies high-quality food programmes, EQAS-Food. Present your study programme and we will support you in achieving a European and international recognition.



EDUCATION AND TRAINING: we can support your design, prepare, and promote your training material and e-courses. We create engaging and relevant content tailored to your needs, using multimedia elements and interactive activities. Monitor performance and gather feedback by tracking engagement metrics. Host your educational materials on our Moodle and increase their visibility.

PUBLICATIONS: share your research and knowledge in our open-access publications. Communicate news, programs and initiatives from your project or organization in our quarterly newsletter, with over 7500 subscribers, and boost your outreach. ISEKI members also get 25% discount on all Springer books.



EVENTS: benefit from exclusive discounts on registration fees for events organized by the ISEKI-Food Association and other related organizations. We organize **annual online conferences** and **biennial face-to-face conferences** on priority topics in the Food Industry. We regularly promote webinars on various topics and are experienced in organizing **Food Competitions for Students**. Be the first to know and save money while investing in your professional growth.

INTEGRATING KNOWLEDGE IN THE FOOD CHAIN: ISEKI-Food manages and keep live the **Sustainable Food System Innovation Platform** with the initiatives, inventories, case studies and publications of **15 European funded projects**, promoting and dynamizing all outcomes. Engage, and be part of a collective effort to make a positive impact! ISEKI has collected and makes available a very relevant set of **DATABASES** on experts, teaching materials, teaching facilities, etc., which members can use and access for FREE!



EXPERTS COMMUNITY INVOLVEMENT: ISEKI has developed a virtual community of experts in various fields of food environment through the creation of **Special Interest Groups**. These groups are a forum for ISEKI members to stimulate the development of new projects and activities and to establish and maintain a network of experts from universities, research institutions and companies in the food chain. Get involved and participate in your peers' community.

Join our growing community of members, extend your network and be the first to access our funding for project events. To become a member and unlock these benefits, simply by following the link:

 <https://www.iseki-food.net/user/register>

We believe that being a member of ISEKI Food Association will not only elevate your professional journey but also provide a platform for important connections and continuous growth.

Feel free to **reach out** if you have any questions or would like more information.

ISEKI-Food Board Members elected as New Fellows of IAFoST

by **Andreia Pinheiro-Torres** and **Marco Alves**, ISEKI-Food Association

The **International Union of Food Science and Technology (IUFoST)** presented this month the **14th class of outstanding food scientists, engineers and technologists**, elected to the **International Academy of Food Science and Technology (IAFoST)**. These 25 new Fellows were inducted by the Academy Executive Council, led by Dr. Charles Aworh, Academy President, at the 22nd World Congress of Food Science and Technology, held in Rimini, Italy 8-12 September 2024.

The **ISEKI-Food Association** is proud to announce that two of our valued **Advisory Board members** are among the newly appointed as **IAFoST fellows**:

Marco Dalla Rosa, ALMA MATER STUDIORUM University of Bologna, Italy:

- PhD in Food Biotechnology, doing research at CSIRO (Sydney, Australia, 1985), then researcher and associate professor in Food Sciences and Technology at Udine University.
- Full Professor at Bologna University (Cesena, 2000). Member and probiviro of SISTAL (Italian Soc. Food Science and Technology) and ISEKI Food Association; former member of the Executive Committee of EFFoST.
- President of the Degree Councils in Food Technology.
- Director of the Interdepartmental Centre for Agri-Food Industrial Research (2011-18).
- Chairperson of EFFoST Annual Meeting 2013 and FoodInnova 2017.
- Author / co-author of a significant scientific production received the IFA Academy Award (2014), Honorary Lifetime Membership PTEP (SRB), honorary professorship at University de la Frontera (Peru) and IUFoST Academy Fellowship.
- From December 2018 is President of the national network of the degree courses in Food science and Technology (COSTAL).
- He is in the list of the World's Top 2% Scientists 2022 (Stanford University)



Ferruh Erdogdu, University of Ankara, Türkiye

- Full professor of food process engineering at the Ankara University, Türkiye.
- Received his Master of Engineering degree in 1996 and Ph.D. in 2000 at the University of Florida, Gainesville, FL.
- His research studies have focused on mathematical modelling – optimization and computation food processing towards the industrial scale thermal processing of food products.
- Founder of the computational food processing group at the Ankara University (CFπ).
- Editor of the Journal of Food Engineering between 2018 and 2020, editorial board member of the Journal of Food Process Engineering since 2003 and associate editor of the International Journal of Food Studies (an ISEKI Journal) between 2012 and 2017.
- Currently co-editor-in-chief of the Journal of Food Engineering since Jan. Selected member of the ISEKI Academy, professional member of IFT, Science Dissemination & Communication member of the EFFoST and representative of Türkiye within the European academy of Food Engineering and International Association of Engineering and Food.
- One of the active members (scientific committee and acting instructor) of the International School on Modelling and Simulation in Food and Bio-Processes.



We congratulate both Professors **Marco Dalla Rosa** and **Ferruh Erdogdu** for this outstanding nomination!

NEWS ABOUT ISEKI-FOOD ASSOCIATION MEMBERS/PARTNERS

Harnessing the power of microbiomes to improve our health: Launch of EU-funded **MICROBIOMES4SOY**

by **Julian Drausinger**, Food Research Institute/ Lebensmittelversuchsanstalt, Austria



[Brussels, 27th June 2024] – **MICROBIOMES4SOY** responds to the urgent call on World Microbiome Day to transition to healthier, more environmentally friendly, plant-based diets. The EU-funded Horizon project uses **the soybean crop** as model system to deepen microbiome understanding and develop ambitious microbiome-based innovations in the food sector.

Why microbiomes?

Microbiomes, the diverse communities of microorganisms **found in all parts of the environment and within our human bodies**, are the underappreciated and unrealised pioneers of our food systems. Recognising this potential, **MICROBIOMES4SOY** dives deep into the mysteries of microbiomes, **aiming to apply their full capabilities for positive impacts on people and the planet.**

What is the scope?

This comprehensive strategy spans from production to consumption, underscoring the interconnectedness of our food ecosystem. Embracing this holistic approach, **MICROBIOMES4SOY** examines the impact of soya as a climate-positive alternative protein source.

*"We will address soya bean as a kind of **model crop** to better understand the dynamics and functions of soil and plant-associated microbiomes, but we will also develop microbial applications to improve plant stress resilience and to improve the nutritional quality of soya bean."* Said Angela Sessitsch, project coordinator at the Austrian Institute of Technology (AIT).



MICROBIOMES4SOY will foster the transition to better planetary health through:

- Developing microbiome-based knowledge and awareness
- Creating microbiome-based solutions through more sustainable food production
- Facilitating healthy soy-enriched diets

Embracing the multi-actor approach

MICROBIOMES4SOY is equipping food system actors, including farmers and industry professionals, with essential knowledge and skills about microbiome-based techniques for enhanced agricultural management and improved aqua feeds. Furthermore, dietary trials will assess the impact of substituting animal protein with soya-based tofu on human health and the gut microbiome. Through **advanced scientific techniques** such as metagenomic sequencing and metabolome analysis, **the project aims to discover how including soy-based proteins in diets could be beneficial for both health and sustainability.**

Underlying the soyabean's versatility, Viggó Þór Marteinsson, project partner (MATIS) states, "*Microbiome-improved soya can improve the gut microbiome of fish to help develop improved feeds for the aquaculture sector.*"

Collaborative expertise

The MICROBIOMES4SOY project consortium includes 17 partners from 10 countries, contributing complementary expertise on **soil, plant, human and animal microbiomes, bioinformatics, modelling, crop production, aquaculture, food/feed production, food systems mapping and scientific communication.**

*"It is essential to take a **holistic food system perspective** to co-create transition pathways towards sustainable food systems,"* reminds Beatrix Wepner, project partner (AIT). *"Especially when it comes to microbiome as it is ubiquitous (and critical for sustainable food systems), influencing soil fertility, plant, animal and human health!"*



Background:

MICROBIOMES4SOY is funded by the European Commission's Horizon Europe program. The project aims to address the fragmented understanding of microbiomes within food systems, offering solutions for enhanced sustainability and health.

About:

Learn more about the MICROBIOMES4SOY project and its partners at microbiomes4soy.eu/

Contacts:

For media inquiries and further information, please contact:

- Project communication contact : Darya Silchenko (EUFIC) - darya.silchenko@eufic.org
- Project coordinator: Angela Sessitsch (AIT) - angela.sessitsch@ait.ac.at

Closer to Farm project

by Natalia Truszkowska, The Polish Farm Advisory and Training Centre, Poland

The main goals of the initiative are to educate young people on the importance of sustainable food development and promote healthy, accessible food consumption. Additionally, it aims to enhance the skills of those working with youth and farmers in using gamification techniques, encourage collaboration between consumers and producers in supporting short food supply chains, and raise awareness about sustainable food.

Key activities include designing and creating e-learning materials for young people, conducting focus groups with farmers to collaboratively design gamification tools, organizing dissemination events, and producing a documentary film.

The main outcomes will be an e-learning platform, an escape room-style game, and project dissemination materials.



Train to sustain project

Train to Sustain: Enhancing the Qualifications of VET Educators in the Priorities of Sustainable Food Development

The "Train to Sustain" project is an initiative aimed at enhancing the qualifications of Vocational Education and Training (VET) teachers in the area of sustainable food development. In an era of increasing environmental awareness and the need to adapt educational systems to the demands of the green economy, this project becomes a crucial element in the process of building the competencies necessary for achieving climate neutrality.



Main Goals of the Project

The "Train to Sustain" project aims to improve the qualifications of VET teachers in three key areas: sustainable food development, green skills, and climate neutrality. In the face of global challenges such as climate change and environmental degradation, education plays a fundamental role in shaping attitudes and skills that will enable future generations to make informed decisions in favor of sustainable development.

Another key objective of the project is to educate teachers on implementing sustainable food development into new or existing curricula. This will better prepare future generations of students to face challenges related to environmental protection and to take pro-ecological actions in their future professions.

Main Activities

To achieve the set goals, the "Train to Sustain" project includes a range of activities aimed at both educating teachers and raising awareness of sustainable food development among a broader group of stakeholders. The project includes:

Case Studies, Surveys, and Publications - These activities aim to gather and analyze data that will form the basis for creating educational materials and reports on VET educators' knowledge of sustainable food development.

Infographics and Training - Infographics highlighting the priorities of sustainable food development in Europe serve as an important educational tool that conveys key information in an accessible way. Training sessions for VET teachers are designed to practically prepare them to introduce topics related to green skills into the curricula.

Promotional Events - Organizing promotional events involving target audiences and broader stakeholder groups aims to raise awareness about sustainable food development and ensure knowledge transfer on a larger scale.

Assessment and Dissemination of Project Results - The key outcomes of the project will be evaluated and disseminated to ensure their effectiveness and sustainability. Physical events, such as training and knowledge transfer, will be an integral part of this process.

Main Outcomes

The "Train to Sustain" project will yield several valuable outcomes that will contribute to increasing knowledge and skills in the area of sustainable food development. These include:

Research Report - This document will analyze the level of VET educators' knowledge of sustainable food development, helping to identify areas that require special attention in further education.

Infographics - Clear and engaging infographics will highlight key priorities of sustainable food development in Europe, making it easier for teachers to convey this information to students.

Digital Posters - As a supporting educational material, these posters will be a tool to help understand and assimilate the concept of sustainable development.

Guide for VET Educators - The developed guide will be a comprehensive tool supporting VET teachers in creating curricula that integrate the principles of sustainable food development.

KICRO project

Knowledge and Identification of Orchard Diseases for Sustainable Food Security

The KICRO project, fully titled "Knowledge and Identification of Orchard Diseases for Sustainable Food Security," is an innovative initiative aimed at supporting fruit growers in combating crop diseases. The primary objectives of the project include providing growers with educational tools that will enable them to better understand plant diseases and more effectively identify their causes. Through these efforts, the KICRO project contributes to enhancing food security in a sustainable and efficient manner.



Main Objectives of the Project

The overarching goal of the KICRO project is to increase fruit growers' knowledge about crop diseases, which will, in turn, allow them to better protect their harvests and improve the quality of food supplied to the market. With the modern educational tools developed as part of the project, growers will be able to more effectively identify health issues in their crops, enabling faster and more precise preventive and remedial actions.

Key Activities

Several activities have been planned within the KICRO project to achieve these goals:

1. Creation of an e-learning platform: The platform will feature a rich set of educational materials, including courses, articles, instructional videos, and interactive diagnostic tools. These materials will be available in five languages, ensuring broad accessibility and comprehension for users from different countries.
2. Weekly training sessions for partners: Intensive training sessions will be organized for the project's partners, aiming to develop experts capable of further training fruit growers in their respective regions.
3. Training for fruit growers: Practical workshops will be directly targeted at fruit growers, offering them the opportunity to learn how to use the e-learning platform and how to identify and manage diseases in their orchards.
4. Project dissemination: Active promotion of the KICRO project and its educational resources among various stakeholders, including agricultural organizations, research institutions, and the general public. These activities will include media campaigns and a presence on social media platforms.

Key Outcomes

The KICRO project aims to achieve specific, measurable results that will bring tangible benefits to fruit growers and the entire agricultural sector:

- E-learning platform: The creation and launch of a multilingual e-learning platform that will include comprehensive educational materials on crop diseases. This platform will be available in five languages, allowing for its wide application across different countries.
- Trained specialists: The project will train 12 researchers and technicians who will be responsible for further training fruit growers and implementing the acquired knowledge in practice. Additionally, 50 participants will be directly trained to use the e-learning platform.
- Website and social media presence: A dedicated project website will be launched, serving as an information hub and a platform for knowledge exchange. The presence on social media will help reach a wide audience and promote the activities related to the project.

The KICRO project represents an important step towards sustainable agricultural development, providing fruit growers with the necessary knowledge and tools to effectively combat crop diseases. As a result, growers will be better equipped to protect their harvests, which in the long run will contribute to improving food quality and food security.

TRANSFORM project

Advancing Transformative Pedagogy in Vocational Education and Training

The Transform project is a pioneering initiative designed to elevate the capabilities of vocational education and training (VET) institutions across Europe by implementing transformative pedagogy. This innovative approach aims to foster integration, inclusion, and diversity within educational settings, thereby equipping educators with the necessary tools and competencies to effectively address the needs of diverse learners.



Key Outcomes

1. **Enhanced Capacity for Transformative Pedagogy:**
The Transform project has significantly bolstered the ability of consortium members to implement transformative pedagogy within VET. This has been achieved through collaborative efforts to develop and share best practices, enabling educators to create more inclusive and engaging learning environments.
2. **Competency Framework for VET Teachers:**
A comprehensive competency framework has been developed for VET teachers, providing clear guidelines on the skills and knowledge required to effectively implement transformative pedagogy. This framework is complemented by a series of instructional films and workshops that offer practical insights and strategies for educators.
3. **Toolkit for VET Practitioners:**
A specialized toolkit has been created to support VET practitioners in their efforts to apply transformative pedagogy. This toolkit includes a 30-page reference guide, a four-part "Train the Trainer" program, and six educational films focused on transformative pedagogical practices. These resources are designed to empower educators with practical tools to foster inclusive and dynamic learning experiences.
4. **Course on Integration and Inclusion:**
Recognizing the importance of creating inclusive learning environments, the project has developed a course specifically aimed at promoting integration and inclusion among VET learners. This course is tailored to equip educators with the knowledge and skills needed to support diverse student populations, ensuring that all learners have the opportunity to succeed.

Main Objectives

The Transform project is driven by two primary objectives:

1. **Supporting Educational Centers Across Europe:**
The project aims to transform educational centers throughout Europe into hubs of integration and inclusion. By developing new pedagogical materials and teaching approaches, the project seeks to ensure that educational institutions are equipped to meet the needs of all learners, regardless of their background or abilities.
2. **Promoting Inclusion and Diversity Across All Educational Domains:**
The project emphasizes the importance of inclusion and diversity within all areas of education, training, youth, and sports. By integrating these values into the core of educational practices, the project supports a more equitable and inclusive approach to learning, helping to break down barriers and create opportunities for all.

The Transform project is a significant step forward in the evolution of vocational education and training in Europe. By enhancing the capacity of educators to implement transformative pedagogy, developing a robust competency framework, and providing practical tools and resources, the project is helping to create more inclusive and effective learning environments. With its focus on integration, inclusion, and diversity, the Transform project is not only addressing the current needs of VET but also paving the way for a more equitable and inclusive future in education.

4th Int. Conference dedicated to the 140th anniversary of NUFT in Kiev, UKRAINE by Iryna Volovyk, National University of Food Technologies (NUFT), Ukraine

Dear colleagues,

Sincere greetings from Ukraine!

The National University of Food Technologies invites everyone to take part in the *4th International Scientific and Practical Conference "Healthy Nutrition from Childhood to Longevity: Comprehensive Approach, State and Prospects"* dedicated to the 140th anniversary of NUFT!

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

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

IV INTERNATIONAL SCIENTIFIC AND PRACTICAL CONFERENCE
TO THE 140TH ANNIVERSARY OF
NUFT

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

OCTOBER 24-25, 2024 MIXED FORMAT

NATIONAL UNIVERSITY
OF FOOD TECHNOLOGIES

INVITATION



Our objectives:

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

Sincere thanks for the opportunity!

We wish everyone peace and prosperity!

Sincerely,

Iryna



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



DATE:
OCTOBER 24-25, 2024



FORMAT:
MIXED

The work of the conference is planned for the next

THEMATIC AREAS:

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



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

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



Erasmus + project InnoMeatEdu – latest news

by Teresa M^a. López Díaz, University of Leon, Spain



InnoMeatEdu* is in an advanced stage of progress (it will finish at the end of August 2025). During the last months two transnational project meetings took place, the first in Parma (Italy) in February 2024 and the second in Olsztyn (Poland), in September 2024. After finishing work package 2, work packages 3 and 4, related to the training material preparation and the digitalisation, will be finished in the next months. Most of the training materials (manuals, slides, videos, case studies, etc.) have been produced and are currently under the last review. The digital material that is being developed concerns meat production and processing, safety, quality and entrepreneurship and sustainability in the meat sector. In the next few weeks, the translation to the five languages of the consortium (Italian, Greek, Polish, Portuguese, and Spanish) will start. In addition, the Moodle that will host the material has been developed and only some small modifications are needed to finish it. At the end of the project, the material will be freely accessible. Finally, during the meeting, the planning of the activities to be conducted in 2025 were discussed (train the trainees, train the trainers, summer school), and dissemination and publicity actions were updated (including the organisation of multiplier events and a connection with the industry event).

InnoMeatEdu is based on the cooperation of different academic institutions and industries, with many meat-related businesses and organizations, connecting the academic community with the meat industry, initially through the associated partners and through the interactive platform that will act as a tool for the dissemination of educational material to all interested parties. Currently there are 37 Associated Partners, mainly industries and associations related to meat and food science and technology, from the participating countries.

Consortium: University of Parma -Italy-, University of Thessaly -Greece-, Instituto Politécnico de Bragança -Portugal-, Centro Tecnológico de la Carne -Spain-, University of León -Spain-, coordinator, and 4obs Accounting and Consulting -Greece-.



In the photos, representatives of the consortium attending the 3rd TPM (Parma, left) and 4th TPM (Poland, right).



More information about the Project on the website <https://innomeatedu.com/>.



Co-funded by
the European Union

Innovative digital tools applied to sustainable Meat Science and Technology Higher Education: a link between industry and academia- InnoMeatEdu. KA220-HED Cooperation Partnerships Erasmus +.

NEWS ABOUT PROJECTS WITH ISEKI-FOOD ASSOCIATION PARTICIPATION

e-SafeFood Project: Microbial Shelf-Life Training Module Launch

by [Federica Striglio](#), [Luis Mayor](#), [Sara Barbosa](#), [Luminita Ciolacu](#), Project managers at ISEKI-Food Association

Good news from the **e-SafeFood Project: The final project meeting was held, and two new modules are now live!**



A review of all activities conducted so far was made, and management of the project was discussed with all the present partners.

Topics such as the Implementation of training programmes in the ISEKI-Food e-learning platform and piloting and certification of the e-training programmes were discussed, and the ongoing developments of the courses were reviewed.

The day before the project meeting, the e-SafeFood Team also held a webinar on “How to validate measures to control microbiological hazards in foodstuffs?” which was moderated by trainers from partner institutions.

The e-Safe-Food team summoned in Brussels (13th September) at the Alimento HQ.

The courses developed within the [e-SafeFood](#) project are the following:

1. [Microbiological shelf life](#) (Previously announced, soon ready also in Portuguese),
2. [Food processes validation](#) (from the food safety point of view), and
3. [Control of Microbial hazards](#).



The trainings are structured with distinct levels, allowing any interested person to find their space to learn, for example: food industry operators and higher industry job profiles, students, educators, researchers, and many more. All trainings are available in English. Additionally, the “Microbial shelf life” and “Control of Microbial Hazards” training modules in their basic levels, are available in French and Spanish, and will soon be ready in Portuguese.

After completing the training module activities, you will receive a **certificate of completion** issued by **ACTIA** and the **ISEKI-Food Association**.

More information and registration [here](#).

We are also developing training on [Risk Analysis](#)

Keep yourself posted on the e-SafeFood [LinkedIn](#) channel to know when this other course will be available!

 [Back to contents](#)

FAIRCHAIN final event

by [Luminita Ciolacu](#), [Katherine Flynn](#) and [Ana Ramalho](#) (alphabetically), Project managers at ISEKI-Food Association

We are happy to announce the FAIRCHAIN final event which will be held on November 14, in Bruges, Belgium. This event will have two moments: a SPECIAL SESSION to highlight the main achievements of the project and a tasting EVENT offering the opportunity to try the innovative products developed in each FAIRCHAIN case study.

The morning session includes six dynamic presentations given by FAIRCHAIN partners about the Case Studies and innovations developed within the project, the lessons learned from the co-creation approach as well as the assessment framework of intermediate food value chains and related policy aspects. The session will be part of the EFFOST conference, chaired by the project coordinator Geneviève Gésan-Guiziou (INRAE) and moderated by Katherine Flynn (ISEKI-Food Association).

The tasting event will take place over lunch time and will put on the table food products developed through FAIRCHAIN innovations through the cooperation achieved in the intermediate food value chains. Join us to taste innovative whey-based drinks, blueberry jam and crackers as well as convenience fruit bites and feta cheese.

Find all details [here!](#)

Follow us on [LinkedIn](#), [Facebook](#), [Instagram](#), and [Twitter](#) and through our [FAIRCHAIN website](#), where you can subscribe to the [FAIRCHAIN newsletter](#).



The FAIRCHAIN project has received funding from the European Union's Horizon 2020 research and innovation programme under the grant agreement No: 101000723

..

SUST-AID - Environmentally Sustainable Food Aid programs in Europe: Vocational educational training for strengthening capacities and program delivery

by **Federica Striglio, Christoph Knöbl**, ISEKI-Food Association

The SUSTAID Project is going to host the C2 Learning, Teaching and Training Activity in Warsaw, Poland, between the 30th September and 4th October 2024. The Federation of Polish Food Banks will host the Project partners. During this activity, the project partners will present the modules and platform developed within the project, and the outcomes of the Project Results.

SUST-AID project aims to cover the current gaps and needs in knowledge, training, and skills by developing and evaluating a Vocational Educational Training program for the delivery of sustainable food aid programs. This is of high importance since the need of food aid increased drastically during the last years.

The C2 Event will cover presentations and demos of the modules listed below:

- Module 1 – Sustainable Food Aid Provisions
- Module 2 – Sustainable food systems and the role of supply chains
- Module 3 – Food Safety and quality assurance of food items
- Module 4 – Food storage and food waste management strategies
- Module 5 – Nutrition, Communication, and inclusion
- Module 6 – Sustainable dietary Planning
- Module 7 – Planning and management of food aid and food assistance programs under different circumstances.



Following the event, the online platform will be open and shared with the public, so stay tuned!

Follow the project on socials and visit the website!

- Website: <https://sustaid-project.eu/>
- Facebook: <https://www.facebook.com/sustaidproject>
- LinkedIn: <https://www.linkedin.com/company/sust-aid/>

WASTELESS Monthly Café talks

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



Do you want to learn more **about Food Loss and Waste (FLW)** while drinking your coffee? Join the WASTELESS Monthly Café Talks, on the third Friday of the month at 11.00 CET.

These 30 minutes meetings are aimed at encouraging the exchange of views and best practices on FLW measuring, monitoring and valorisation strategies between all food value chain actors, from primary producers to consumers, policy makers, researchers, and others. FLW experts will be invited to share their perspectives, achievements and challenges encountered and answer questions from the participants.

Do not miss the next ones. Registration is open!

- **18th October** – topic: *Waste at the warehouse: A commercial food waste reduction story* by **Ylva Haglund**, *Scottish Wholesale Association*
- **15th November** – topic: *The effect of socio-demographics on measured household food waste* by **Gulbanu Kaptan**, *University of Leeds*
- **13th December** - topic: *The best practices to reduce FLW in the agrifood sector offered by R&I* by **Maurizio Notarfonso**, *ENEA*

If you have missed the previous Café Talks you can watch them on [YouTube](#).

Follow WASTELESS on: wastelesseu.com, [X](#) and [LinkedIn](#).



Funded by
the European Union

WASTELESS is funded by the European Union (Grant Agreement No. 101084222). Views and opinions expressed are however those of the author(s) only and do not necessarily reflect those of the European Union or Research Executive Agency. Neither the European Union nor the granting authority can be held responsible for them.

 [Back to contents](#)

WATSON Project's 3rd Newsletter: Find Our Updates and Insights!

by Ana Ramalho & Sara Barbosa, Project Managers at ISEKI-Food Association



We are thrilled to announce the release of the **WATSON Project's 3rd newsletter**, which covers a dynamic period from March to July. This edition is packed with significant highlights and promotional activities from all case studies, marking our most comprehensive coverage yet.

The consortium partners have showcased WATSON at several events such as *Is EU trade policy compatible with the Green Deal?*

held in Ljubljana, the *Food 4 Future – Expo FoodTech* held in Bilbao, the scientific conference *Global commodity chains from a risk assessment perspective*, in Berlin, or the *1st Automation & Robotics* exhibition in Athens. Also available are the EXPERTS TALKS with videos about food fraud and other key aspects of the WATSON use case scenarios. Check out all the news!

The **WATSON Project** is dedicated to enhancing traceability within the sustainable food system. Our goal is to develop a comprehensive set of tools and mechanisms designed to detect and prevent fraudulent activities across the entire food chain, thereby accelerating transparency solutions within EU food systems. The project targets the honey, wine, fish, meat, dairy, and olive oil sectors. Additionally, we aim to equip authorities and policymakers with the data, knowledge, and insights necessary for achieving complete situational awareness of the food chain.

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



Co-funded by
the European Union

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



[Back to contents](#)

NEWS ABOUT EDUCATION AND TRAINING

Do you want to improve your skills and knowledge? Check out our free online courses!

by the ISEKI-Food Association

The ISEKI-Food Association has been offering online training courses since 2010 through our e-learning platform Moodle.

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

 The **FAIRCHAIN** project has developed the following online training courses:

1. [Case-Studies by co-creation - learn from real life examples \(6h\)](#)
2. [Introduction to Intermediate Food Value Chains \(2h\)](#)
3. [From Short to Intermediate Food Value Chains \(4h\)](#)



 The **E-SafeFood** project has developed three online training modules:

1. [Microbiological shelf life](#)
 2. [Process validation](#)
 3. [Control of Microbial hazards](#)
- (More information in this Newsletter, page 12)



Registration:

To enrol the training programmes, you need to register.

- Go [here](#) to create a new account on the ISEKI-Food e-learning platform
- Fill the required fields and press on 'Create a new account' button at the end of the page.
- You will receive an email to validate your account.
- Click on the module you want to enrol.
- Select the level/ language you want.
- In order to access the training content of each Level use the **enrolment keys: *esafe4all*** (for E-Safe Food modules) or the keys available [on this page](#) for FAIRCHAIN courses.

Certificate of completion:

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



The FAIRCHAIN project has received funding from the European Union's Horizon 2020 research and innovation programme under the grant agreement No: 101000723

Co-funded by the
Erasmus+ Programme
of the European Union



UPCOMING FOOD-RELATED EVENTS / WEBINARS

October 2024

2-4 October 2024

SAAFoST - 2024 Nutrition Congress

More information: <https://conference.eventsair.com/>
Durban, South Africa

16-18 October 2024

5th International Congress FoodTech 2024

More information: foodtech24@fins.uns.ac.rs
Novi Sad, Serbia

New! 16-18 October 2024

AgroEco2024 - 5th International Scientific Conference "Agroecosystem Sustainability"

More information: <https://agroeco.vdu.lt/>
Kaunas, Lithuania

New! 24-25 October 2024

4th International Scientific and Practical Conference "Healthy Nutrition from Childhood to Longevity: Comprehensive Approach, State and Prospects"

More information: et-healthy@nuft.in.ua, <https://icc.or.at/events/8th-whole-grain-summit>
Kiev, Ukraine

November 2024

5-8 November 2024

RAFA 2024 - 11th International Symposium on Recent Advances in Food Analysis

More information: <https://www.rafa2024.eu/>
Prague, Czech Republic

25-28 November 2024

GHFOH24 - 2024 ICC International Conference: GRAINS FOR ONE HEALTH

More information: <https://icc-onehealth.com/#about-gfoh24-3224>
Taipei, Taiwan

March 2025

31 March - 2 April 2025

WGS2025 - 8th Whole Grain Summit

More information: <https://icc.or.at/events/8th-whole-grain-summit>
Detmold, Germany

April 2025

9-11 April 2025

GreenFoodTech 2025

More information: <https://greenfoodtech-2025.colloque.inrae.fr/>

Saint Malo, France

July 2025

2 - 4 July 2025

ISEKIFOOD25 - 8th International ISEKI-Food Conference

More information: <https://www.iseki-food.net/iseki-food-conferences-0>

Timisoara, Romania

September 2025

22-26 September 2025

21st ICC Conference 2025 - Jubilee 70 Years ICC

More information: <https://icc.or.at/events/21st-icc-conference-2025-jubilee-70-years-icc>

Vienna, Austria

Editorial Board

Paola Pittia

Rui Costa

Margarida Vieira

Katherine Flynn

Jesus Frias

Andreia Pinheiro-Torres



ISEKI-Food Association

c/o Impacthub Vienna

Lindengasse 56/18-19, 1070 Vienna, Austria

email: office@iseki-food.net

<https://www.iseki-food.net/>

registered under Austrian law ZVR: 541528038



[Back to contents](#)