



## **NEWSLETTER Issue 23, September 2017**

### **EDITORIAL**

#### **NEWS FROM ISEKI-FOOD ASSOCIATION (IFA)**

- [KAUNAS UNIVERSITY OF TECHNOLOGY ACCREDITED WITH EQAS-FOOD LABEL](#)
- [SAVE THE DATE FOR THE 5<sup>TH</sup> INTERNATIONAL ISEKI FOOD CONFERENCE, 3 – 5 JULY 2018, UNIVERSITY OF HOHENHEIM, STUTTGART, GERMANY](#)
- [NEW SPECIAL INTEREST GROUP ON POSTHARVEST HANDLING PLANNED](#)
- [FOOD WASTE RECOVERY GROUP NOMINATED AMONG THE FINALISTS OF IchemE Awards 2017](#)

#### **NEWS FROM IFA MEMBERS**

- [CSIC-CEBAS, FOOD SCIENCE AND TECHNOLOGY - PHYTOCHEMISTRY LAB, MURCIA, SPAIN](#)
- [SPECIAL ISSUE "FUNCTIONAL AND BIOACTIVE PROPERTIES OF FOOD"](#)

#### **NEWS ABOUT PROJECTS**

- [SEA-ABT: EHEDG ADVANCED COURSE ON HYGIENIC DESIGN](#)
- [FOOD-STA: HANDS-ON TRAINING IN BAKING TECHNOLOGY FOR TEACHERS IN INDUSTRY](#)

#### **NEWS ABOUT EDUCATION & TRAINING**

- [IPEMA TRAINING SCHOOL - 20-22 NOVEMBER 2017, LJUBLJANA, SLOVENIA](#)
- [FULL EDUCATIONAL PROGRAM IN FOOD SCIENCE AND TECHNOLOGY \(FS&T\), BACHELOR DEGREE AT THE VETERINARY FACULTY OF THE UNIVERSITY OF MURCIA \(UM\), SPAIN](#)

#### **NEWS ABOUT IFA SUPPORTED EVENTS**

- [4<sup>TH</sup> GLOBAL CONFERENCE ON "PROFESSIONAL HIGHER EDUCATION ACCREDITATION - WHY DOES IT MATTER MORE THAN EVER?", 11 DECEMBER 2017, DÜSSELDORF, GERMANY](#)
- 

### **EVENT LIST**

ARE YOU FOLLOWING ISEKI-FOOD ON LINKEDIN, FACEBOOK AND TWITTER ?



**EDITORIAL**

by **Paola Pittia**, *President of the ISEKI-Food Association, University of Teramo*



Another academic year has started, and as a teacher it is always a pleasure to meet new students. In my relatively long (or short) teaching experience, I notice their changes in both behaviour and learning abilities. Actually, I realised that my new students were born at the end of the last century (!) and may be classified (according to recent papers) as the *iGen*, *Post-Millennials*, *Centennials*, or *Plurals generation*. They belong to the first cohort of people that had Internet available at a very young age and they know how to use the net and computers more than a pencil. If they need any information, they don't look for a journal or book, but they "google" and find on the net a large number of news stories or data that, in some cases, have no scientific background. To communicate they use Facebook, Twitter, Instagram, Whatsapp or other internet-based messenger tools. Bloggers and influencers (and their related websites) whose knowledge and science-based- competence is, in the majority of cases, debatable, are sometimes becoming more important than parents and teachers. "Fake" news is growing, and in the food production sector "fake" foods are increasing, products designed and developed for fraudulent purposes.

So, based on that, my main objective in this new academic year is not only to commit myself to teaching my best food science and technology taking into account scientific and technological advancements, but also to transfer to students the main ethical aspects of the profession. Food scientists and technologists must be aware of the main values of our society and of their professional role in the food production chain and the ethical principles which have to be considered. Food ethics is a growing topic and many books and papers deal with it. On the contrary, no main tools are available for teachers to develop teaching activities on how to develop ethical skills and ethical behaviour in students of food studies.

A new book in the ISEKI Food-Springer Series is in publication (expected date: November 2017) titled Food Ethics Education, that I had the pleasure to co-edit with my colleague and friend, Rui Costa professor of food engineering at the College of Agriculture of the Polytechnic Institute of Coimbra (Porto PT). It contains a series of chapters that can be used by teachers, for their classes, and by students, to learn more about ethical aspects of their future profession and work activities.

We hope that this can represent a good tool for all of you.

Paola Pittia

**[BACK TO TOP](#)**

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## NEWS FROM ISEKI-FOOD ASSOCIATION (IFA)

### KAUNAS UNIVERSITY OF TECHNOLOGY ACCREDITED WITH EQAS-FOOD LABEL



IFA has the pleasure to announce that the following food study programmes of the **Kaunas University of Technology (KTU), Faculty of Chemical Technology** have been awarded with the **EQAS-Food Label**.

- **Bachelor Degree in Food Science & Tehcnology (*Maisto mokslas ir technologija*)**
- **Master Degree in Food Science & Safety (*Maisto mokslas ir sauga*)**

EQAS-Food is a framework for subject specific accreditation of food studies programmes, first and second cycle, of any higher education system, European or International and certification of food related short courses provided by any course provider (<https://www.iseki-food.net/accreditation>).

Following the Standard Route for institutions that have recently undergone an internal or external accrediting procedure, KTU sent to IFA the requested documentation, which was assessed by an IFA panel of international experts. IFA accredited the programmes according to the EQAS standard in August 2017 for a period of 5 years.

KTU is the first University in Lithuania receiving the EQAS-Food Award in food-related Higher Education Programmes.

More information at:

[https://www.iseki-food.net/accreditation/Accredited\\_degree\\_programmes](https://www.iseki-food.net/accreditation/Accredited_degree_programmes)

**BACK TO TOP**



## **SAVE THE DATE FOR ISEKI\_FOOD 2018, 3 – 5 JULY 2018, STUTTGART, UNIVERSITY OF HOHENHEIM, GERMANY**

The ISEKI\_Food network in collaboration with the ISEKI-Food Association is organising the 5<sup>th</sup> edition of the [International ISEKI\\_Food Conference: “The Food System Approach – New Challenges for Education, Research and Industry”](#), which will take place at the **University of Hohenheim** in Stuttgart, Germany, from 3 - 5 July 2018.

This international event will be included among those the University of Hohenheim is organising to commemorate its 200<sup>th</sup> anniversary.

This 5<sup>th</sup> edition will have as its driving topic “*The Food System Approach – New Challenges for Education, Research and Industry*“. A modern approach to face the societal, climate and nutritional challenges, impairing food security and the global sustainability of the food chain, has to consider all activities related to food production, processing, packaging, distribution preparation, consumption and discard as part of a complex system where each element interacts with the other. The Food System Approach shall contribute towards good food utilisation, access and availability, taking into consideration social and environmental welfare.

**NEW:** - A preliminary **Conference Programme overview** is available on the conference website: <https://www.isekiconferences.com/stuttgart2018/iseki-food-2018/programme/programme-at-a-glance>

**NEW:** – 2<sup>nd</sup> **Food Waste Recovery Workshop** will be held on 2 July 2018 as a pre-conference event. For more details please visit: <https://www.isekiconferences.com/stuttgart2018/iseki-food-2018/workshops/food-waste-recovery-workshop>

**Abstract submission and online registration will open end of October 2017!**

**BACK TO TOP**

## **NEW IFA SPECIAL INTEREST GROUP ON POSTHARVEST HANDLING PLANNED**

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

### **The SIG Postharvest Handling is aimed towards:**

- postharvest handling and bio-economy of fruits and vegetables, especially for the tropical region
- exploration of a wealth of innovative ideas and scientific discoveries through inter-, multi- and trans-disciplinary research
- training in process design and optimization
- application of advance food processing technology, such as pulsed electric field, plasma technology, etc.
- creating an environment for multi-, inter-, and trans-disciplinary research
- providing knowledge that is needed to solve real-world problems in processing
- technology transfer, especially to female farmers in the areas such as:
  - solar drying processes to obtain high quality dried fruits
  - solar cooking as a pre-processing step
  - strategic interventions to curb waste
  - identification of indigenous foods with health benefit
  - functional food ingredients in food systems
  - processing and valorization of indigenous plant foods
  - exchange of ideas on indigenous food knowledge

The main **objectives** of the SIG are the **creation of a reference group on Postharvest Handling** and the **exchange of ideas with the aim** to develop relevant **research projects**.

The SIG will be open to all interested people who would like to **actively contribute and collaborate**.

### **Chairs:**

- Afam I. O. Jideani (University of Venda, South Africa) [Afam.Jideani@univen.ac.za](mailto:Afam.Jideani@univen.ac.za)
- Victoria A. Jideani (Cape Peninsula University of Technology, South Africa) [jjideaniv@cput.ac.za](mailto:jjideaniv@cput.ac.za)

As soon as this Special Interest Group is officially established, we will inform you accordingly.

**We are also looking for an additional chair from another continent. If you are interested, please contact the ISEKI-Food Association Secretariat: [office@iseki-food.net](mailto:office@iseki-food.net)**

**[BACK TO TOP](#)**

## FOOD WASTE RECOVERY GROUP NOMINATED AMONG THE FINALISTS OF IChemE AWARDS 2017

by **Charis Galanakis**, IFA Member, Galanakis Laboratories, Coordinator of Food Waste Recovery Group, Greece



The Food Waste Recovery Group of ISEKI-Food Association is delighted to announce that its “Open Innovation Network” was nominated among the **finalists of IChemE Awards 2017** in the category of “**Training and Development**”. The winners will be announced on Thursday 2 November 2017 at a ceremony at The Hilton Birmingham Metropole, Birmingham, UK. We would like to **thank and congratulate all the colleagues and contributors** that helped us in receiving this honorary nomination. The rest of the finalists and categories can be seen here: <http://www.icheme.org/globalawards-finalists>

### Objectives of the Open Innovation Network

The perpetual disposal of food waste in the environment is a practice that could not be continued forever within the sustainability and bioeconomy frame of the modern food industry. Food waste recovery is an emerging issue in food and bioproducts processing and subsequently in chemical engineering. Along these lines, Food Waste Recovery Group has developed a number of different training and development actions in the field: a basic theory (“The Universal Recovery Strategy”), a reference module, teaching activities (training workshops and webinars), literature materials (a most cited review, numerous books and joint publications), several news channels (social media pages, videos and blogs) for on time dissemination of knowledge and an open innovation network, aiming at filling the gap between academia and food industry. All this scientific, technological and engineering feedback has been organized and integrated into an e-course, which is available for the members of ISEKI Food Association and external participants. After successful completion of the e-course, the participants have knowledge of the technologies used for the recovery of valuable compounds from food processing waste and their reutilization in the food chain. They are able to identify target compounds in different substrates and design a strategy for the separation of target macro- and micro-molecules, the recapture of them in different streams, their formulation into products and their merchandise as food additives. The successful graduates are registered directly in the experts database of the group and assigned with priority to the activities of the open innovation network ([www.foodwasterecovery.group](http://www.foodwasterecovery.group)).

### Implementation of the integral training program

The first step was to identify the conventional and emerging (basically non-thermal) technologies used for the separation of valuable compounds in foods prior to integrating them in a holistic methodology (the so-called “5-Stages Universal Recovery Process”). The latest was initially designed to ensure an optimized management of the available technologies and recapture several kinds of valuable compounds from any waste source. Thereafter, it was further developed to a more general approach (the so-called “Universal Recovery Strategy”) that includes all the relevant

information in each case (e.g. waste distribution, availability and production data, microstructure, engineering aspects, safety and cost issues, scale up and commercialization aspects etc) for designing of a particular application. All this information was included in a relevant reference module and in the first book entitled “Food Waste Recovery: Processing Technologies and Industrial Techniques”. The engineering characteristics of individual technologies are thoroughly described in the recently launched e-course (<https://moodle.iseki-food.net/enrol/index.php?id=48>).

The e-course presents the common food waste sources and respective high added-value components, it describes the common recovery stages and conventional and emerging technologies applied from the source to the final product in or out of the biorefinery concept. It explores patented methodologies that led to commercial products and ultimately discusses the main problems behind developing a laboratory methodology to a real market product. This course is envisaged to investigate the real full-scale applications and fill the gap between academia and industry within the above topics. It emphasizes the advantages and disadvantages of processing technologies and techniques, their engineering characteristics, safety, cost and energy issues, as well as provides the theoretical aspects of the “Universal Recovery Strategy” approach, which could be implemented regardless of the nature of the food waste and the characteristics of the target compound in each case. The course support food and chemical engineers, researchers, scientists, food technologists, professionals, and students working or studying in the areas of food, by-products, and the environment. Examples of the covered technologies include colloidal gas aphanes, ultrafiltration, ultrasounds, microwaves, high pressure processing, aqueous two-phase separation, supercritical fluids and encapsulation techniques. Following the principles of lifelong learning, the group continues to develop new books and other training material for the food industry focused on certain food wastes (e.g. from olive oil, grape and coffee processing sectors) as well as in the broader area of sustainable food production and processing.

The group continually seeks new and better ways to communicate with its partners and deliver information to the public. Along these lines, we have developed numerous and different dissemination actions as well as created the biggest network worldwide in the field of food waste recovery. It has >100 registered members and an implementation team with dozens of experts, whereas the participants of the webinar series are >500 from >60 countries. Thousands of colleagues have already joined the LinkedIn (>3000 members) and Facebook (>3300 followers) communities and participated in the interactive open innovation platform. All interested partners, collaborators and individuals could reach the latest updates and information via whichever of the following channels suits them best: blogs, videos, invited talks, podcasts, newsletter, daily posts in social media channels. Full details about the dissemination activities can be found in the website:

<http://www.foodwasterecovery.group/news/>

or social media pages: <https://www.linkedin.com/groups/4949743>

<https://www.facebook.com/foodwasterecoverybook/>

**BACK TO TOP**

## NEWS FROM IFA MEMBERS

### CSIC-CEBAS, FOOD SCIENCE AND TECHNOLOGY - PHYTOCHEMISTRY LAB, MURCIA, SPAIN

by *Diego Moreno-Fernández*, IFA member, CSIC-CEBAS



**CSIC**

The Spanish **CSIC** ([www.csic.es](http://www.csic.es)) is the largest public institution dedicated to research in the country, and the third largest in Europe. Its main objective is to develop and promote research to bring S&T progress. Its mission is *to foster, coordinate, develop and promote scientific and technological research, of a multidisciplinary nature, in order to contribute to advancing knowledge and economic, social and cultural development, as well as to train staff and advise public and private entities on this matter*. CSIC plays an important role in scientific and technological policy, since it encompasses an area that takes in everything from basic research to the transfer of knowledge to the productive sector and generates approximately 20% of all scientific production in the country.



**CSIC-CEBAS**([www.cebas.csic.es](http://www.cebas.csic.es)). The **Phytochemistry Lab** is part of the Food Science and Technology Department and is also integrated into the *Research Group on Quality, Safety and Bioactivity of Plant Foods*, group of “Excellence in Research” and group leader of the “Fun-C-Food Consolider Ingenio 2010” national initiative. The total personnel of the full research group is 5 Research Professors (Seniors, Ph.D.), 1 Scientific Researcher (intermediate scale, Ph.D.), 5 Staff scientists (Tenured track, Ph.D.), (5) postdoctoral fellows and many Ph.D. students, plus technicians (5).

The research lines of the Phytochemistry Lab (Prof. Dr. Cristina García-Viguera and Dr. Diego A. Moreno, Ph.D.s) are under the philosophy of *“from farm to health – integrated study”* and dedicated to the development of new foods and ingredients; organoleptic and nutritive quality studies of fruits and vegetables; determination of industrial and domestic processing conditions to preserve bioactive compounds and the evaluation of biological activity of phytochemicals from quality, safety and efficacy, including metabolomics. The phytochemistry lab’s advanced analysis equipment includes: HPLC-DAD-ESI-MSn; UHPLC-QqQ-MSn, and other equipments (HPLC-DAD, HPLC-UV, GC and GC-MS, EAA-IC, small lab instruments). Bioavailability, metabolism, and bioactivity labs (*in vitro*, and human intervention studies in collaborations with nutrition sciences and clinical entities) as well as tight collaboration with SMEs, Universities and other RTD performers in the EU and worldwide.

**BACK TO TOP**





## SPECIAL ISSUE "FUNCTIONAL AND BIOACTIVE PROPERTIES OF FOOD"

by *Diego Moreno-Fernández, IFA member, CEBAS-CSIC, Spain*

Dear Colleagues,

over the last 20 years, many research groups and teams as well as different projects and resulting publications have considered as relevant the change in the vision of **producing foods not only for nutrition but also for health**. Diet and nutrition are key tools in promoting health and reducing the comorbidities of chronic diseases. There are thousands of biomolecules in fruits, vegetables, wild and medicinal plants, other land and marine organisms, which can exert functional and health-promoting effects through bioactivity beyond nutrition.

There are many opportunities and challenges in establishing connections between the bioactivity in foods and ingredients with benefits for health. The evidence still is not clearly presented, there are difficulties in demonstrating causality, and the multifactorial conditions of chronic and non-communicable diseases (e.g. obesity, diabetes, metabolic syndrome, etc.), which are not related to a single effect or a single compound. Besides, the translation from lab to clinical studies still does not give enough support for claims, and more evidence is needed to give recommendations and dietary advice.

From the enormous variety of knowledge generated from the different natural bioactive ingredients present in foods we are pursuing to bring together experts working in different fields of food, nutrition, and health, in order to elaborate this issue with a comprehensive collection of papers to get insights into the most promising bioactive compounds in different foods, to improve the preservation of bioactivity during the food processing chain, and to provide scientific evidence of the efficacy of key bioactives in foods in preventing disease and improving health and wellbeing.

[http://www.mdpi.com/journal/foods/special\\_issues/Functional\\_Bioactive\\_Properties\\_Food](http://www.mdpi.com/journal/foods/special_issues/Functional_Bioactive_Properties_Food)

**BACK TO TOP**

## NEWS ABOUT PROJECTS



### SEA-ABT: EHEDG ADVANCED COURSE ON HYGIENIC DESIGN

In connection with the SEA-ABT project, where IFA is partner, the [EHEDG](#) advanced course on hygienic design took place from July 19-21, 2017 at King Monkut's Institute of Technology Ladkrabang, Bangkok, Thailand.



People from several companies related to the beverage sector were participating.





For the case studies part, a test rig for evaluating the cleanability of equipment for closed processing, financed through the Food-STA project, was used the first time.

[BACK TO TOP](#)

## FOOD-STA: HANDS-ON TRAINING IN BAKING TECHNOLOGY FOR TEACHERS IN INDUSTRY

by **Gerhard Schleining**, coordinator of the Food-STA project

Within the Food-STA project (<https://www.food-sta.eu>) the project partner **ISEKI-Food Association** together with **ICC** (International Association for Cereal Science and Technology, <https://www.icc.or.at>) is organizing a tailor-made **IFA-certified workshop "Hands-on training on baking technology"** for a limited number of persons, who are teaching cereal technology. This is an initiative of the Food-STA project to involve industry in teaching, especially to train the teachers.

The training will be conducted in English, half a day at the Department of Food Science and Technology of the **University of Natural Resources and Life Sciences Vienna (BOKU)** and then two days at the training lab of the company **STAMAG in Vienna/Austria** (<http://www.malzfabrik-ag.at/anfahrt.htm>).

**duration:** half day theory, 2 days practical work

**date:** 2017 Nov. 20, 13:00 to Nov. 22, 17:00

**content:** from raw materials to final products, learning from mistakes: different products: Austrian breads, croissants, fried products

**target group (limited to 15 persons):** preferable university teachers (teaching cereal technology), food professionals working in cereal technology, master/PhD students

**fees:** include handouts, 3 coffee breaks, 2 light lunch. Travel and accomodation not included.

|                                       |       |
|---------------------------------------|-------|
| Regular                               | 300 € |
| Regular (early bird)                  | 250 € |
| IFA and Food-STA members              | 270 € |
| IFA and Food-STA members (early bird) | 220 € |
| Students (only if enough places)      | 100 € |

Participants will receive either a **certificate of attendance** or a **certificate of successful completion** after a final written exam.

**Registration** and more details: <https://www.food-sta.eu/node/1282>

Please forward this information to any of your colleagues who might be interested.

**BACK TO TOP**

## NEWS ABOUT EDUCATION & TRAINING



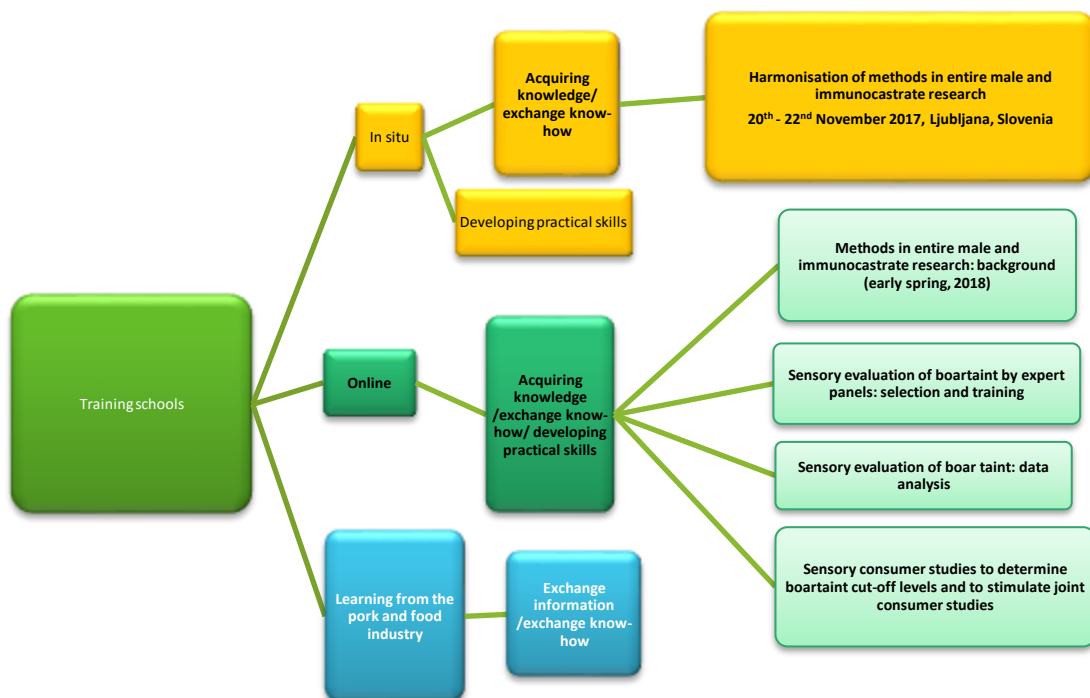
<http://www.ca-ipema.eu/about-ipema>

### IPEMA TRAINING SCHOOL - 20-22 NOVEMBER 2017, LJUBLJANA, SLOVENIA

by *Liliana Tudoreanu*, IFA-member, Coordinator of Training and Education – IPEMA COST action 15215, University of Agronomical Sciences and veterinary Medicine Bucharest Romania



IPEMA, Innovative Approaches for Pork Production with Entire Males is a COST action (CA 15215) supported by the European Union. The aim of the COST action IPEMA is to find general, region-specific or chain-specific solutions to facilitate the development of **ALTERNATIVES TO SURGICAL CASTRATION OF PIGLETS** (raising entire males and immunocastration).



IPEMA Training Schools provide intensive training in emerging research topics within the laboratories and organisations involved in the COST Action 5215. Training Schools also cover appropriate *re-training as part of life-long learning*. Participants are mainly, but not exclusively, young researchers involved in the IPEMA COST Action and may receive a grant for attending the training school (<http://www.ca-ipema.eu/training--education>)

**"Harmonisation of methods in entire male and immunocastrate research"** is the first training school organized by IPEMA. The Training School Goal is to help trainees to understand the knowledge gaps in the respective research area and which methods to use (in harmonised way) to answer the research questions. Its main objective is the presentation of the research methods relevant to address the questions of entire male and immunocastrate production with an emphasis on the harmonisation of methodological approach in joint research projects.

The IPEMA action is planning to develop several training schools during the next two years. For the next training school details will be available soon at:

<http://www.ca-ipema.eu/training--education>

***Deadline for applications 1 November 2017***

**BACK TO TOP**

## **FULL EDUCATIONAL PROGRAM IN FOOD SCIENCE AND TECHNOLOGY (FS&T), BACHELOR DEGREE AT THE VETERINARY FACULTY OF THE UNIVERSITY OF MURCIA (UM), SPAIN**

by **Gaspar Roz-Berruezo**, IFA member, University of Murcia, Spain



The Degree in FS&T is quite recent in Spain, and in most of the Universities is only 20 to 25 years old. At UM it was established in 1996 when in Spain the “Licenciatura” model was 5 years program, but in this case, FT&T Degree, only the last 2 years were specific in FS&T. Under the Bologna Process and the European Higher Education Area, the 5-year Degree became 4, and in this case the design adopted was the a 4+1 model (4 years Bachelor Degree + 1 year Master Program), while the most common in other European Countries the 3+2 model. All programs are open to international students, but one (potential) limitation is that all subjects are taught in Spanish. Currently the Master program has an international reputation mainly in Latin América and some European countries, like Italy. This master program, in addition to Food Technology, also covers Human Nutrition and Food Safety. As in any master program there are compulsory subjects that have to be taken by all the students, and elective courses that allow the student to intensify in a specific field. Also the student has to select one track: research or profesional, and based on the the last semester is devoted to a Research Master Thesis or a Profesional Master Thesis, and the practical training that is carried out in a research lab or food company in Spain or abroad based on Erasmus+. So far, the Master program has accomplished their objectives and fully covers the 25 open positions each academic year, although one of the challenges for the future is the fully internationalization with courses taught in English.

- Bachelor (<http://www.um.es/web/veterinaria/contenido/estudios/grados/cyta>)
- Master (<http://www.um.es/web/veterinaria/contenido/estudios/masteres/seguridad-alimentaria>)
- and PhD programs (<http://www.um.es/web/eidum/contenido/estudios/doctorados/nutricion-bromatologia>)

**BACK TO TOP**

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## NEWS ABOUT IFA SUPPORTED EVENTS

### **4<sup>TH</sup> GLOBAL CONFERENCE ON “PROFESSIONAL HIGHER EDUCATION ACCREDITATION - WHY DOES IT MATTER MORE THAN EVER?”, 11-12 DECEMBER 2017, DÜSSELDORF, GERMANY**



The high profile event unites leading higher education QA experts from around the globe, representatives of a dozen European HE QA organizations, and will present state of the art research with regard to the following topics:

- Measuring and comparing achievement in Higher Education systems: Holy Grail or Curse?
- Impact and value added of subject specific and professional accreditation
- Professional accreditation as a strategic priority in global HE and QA agendas, with a special focus on current state of the art in Europe, the United States, Africa as well as the Arab region.
- Combining professional Learning outcome based QA systems with national institutional and program accreditation schemes (e.g. as currently in the Dutch system)
- New developments in the field of European and global disciplinary accreditation and quality assurance
- The UNESCO agenda and QA in the HE field

Among the keynote speakers figure the director of the International Tuning Academy, Executive Directors of the Association of Professional Accreditors in the United States and ENQA, Presidents of numerous European QA networks and as well as key representatives of UNESCO.

Two social events will feature a “Nightwatchman Tour as well as a conference dinner in a traditional century-old brewery in the old town of Düsseldorf with its unique cultural heritage and Christmas markets in view of the Rhine river.

Registration is now open at the EASPA website under <http://www.easpa.de>,

**[BACK TO TOP](#)**



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## **EVENT LIST - UPCOMING FOOD RELATED EVENTS**

### **September 2017**

#### **03-06 September 2017**

##### **SAAFoST (South African Association of Food Science and Technology) 2017 Congress**

More information: <http://www.saafofst2017.org.za/>

Century City Conference Centre, Cape Town, South Africa

#### **10-13 September 2017**

##### **4th North and East European Congress on Food**

More information: <https://neefood2017.com/>

Santaka Valley, Kaunas, Lithuania

#### **12-14 September 2017**

##### **Seminar on Emerging Dairy and Food Technologies 2017**

More information: <http://www.lmvtseminar.wzw.tum.de/index.php?id=2>

Technical University of Munich, Freising, Germany

#### **19-20 September 2017**

##### **Summer workshop: PredMicro 2017**

More information: <http://esa.ipb.pt/predmicro2017/>

Polytechnic Institute of Bragança, Braganza, Portugal

#### **20-22 September 2017**

##### **AGSA 2017 67th Australasian Grain Science Conference**

More information: <https://ausgrainscience.org.au/>

Rydges Latimer Hotel, Christchurch, New Zealand

#### **20-21 September 2017**

##### **3rd Scientific Workshop of the POSITIVE COST Action: OMICS BREAKTHROUGHS IN THE HEALTH EFFECTS OF PLANT FOOD BIOACTIVES**

More information: <http://omics-thessaloniki2017.gr/>

Porto Palace Hotel 65, Thessaloniki, Greece

#### **20-21 September 2017**

##### **Workshop on Batch/Bio Process Modeling, Cost of Goods Analysis, Production Planning, Scheduling and Debottlenecking**

More information: <http://www.intelligen.com/training.html>

Hochschule Mannheim, Mannheim, Germany

## **21-24 September 2017**

### **8th International Conference on Information & Communication Technologies in Agriculture, Food and Environment HAICTA 2017**

More information: <http://2017.haicta.gr/>

Mediterranean Agronomic Institute of Chania, Chania, Greece

## **25 September – 04 October 2017**

### **The São Paulo School of Advanced Sciences on Reverse Engineering of Processed Food**

More information: <https://www.espca.extensao.fea.unicamp.br/>

University of Campinas, Campinas, Brazil

## **October 2017**

### **01-03 October 2017**

#### **10th NIZO Dairy Conference Innovations in Dairy Ingredients**

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

Papendal Hotel and Congress Centre, Arnhem, Netherlands

### **03-06 October 2017**

#### **2nd Innovations in Food Packaging, Shelf Life and Food Safety Conference**

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

Stadhalle Erding, Munich, Germany

### **05-07 October 2017**

#### **NUTRICON 2017**

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

TCC Grand Plaza, Skopje, Macedonia

### **05-07 October 2017**

#### **New trends in Food safety and quality (NIFSA 2017)**

More information: [http://af.asu.lt/?page\\_id=4805&lang=lt](http://af.asu.lt/?page_id=4805&lang=lt)

Aleksandras Stulginkis University, Kaunas, Lithuania

### **NEW! 05 October 2017**

#### **7th Panhellenic Conference of Greek Lipid Forum "Current Trends in Lipids Field"**

More information: <https://greeklipidforum7thconference.wordpress.com/>

Alexander Technological Educational Institution of Thessaloniki, Thessaloniki, Greece

## **22-25 October 2017**

### **XI Congreso Iberoamericano de Ingeniería de Alimentos (CIBIA 2017)**

More information: <https://es-la.facebook.com/Congreso-Iberoamericano-de-Ingenieria-de-Alimentos-139475522778854/>

Universidad tecnica Federico Santa Maria, Valparaiso, Chile

## **25-27 October 2017**

### **9th International Congress “Flour-Bread ’17”**

More information: <http://www.ptfos.unios.hr/brasno-kruh/>

Grand Hotel Adriatic, Opatija, Croatia

## **November 2017**

### **01-03 November 2017**

#### **SLIM 2017 - Shelf Life International Meeting**

More information: <http://www.slim2017.org/Home/Home.aspx>

The Sukosol Hotel, Bangkok, Thailand

### **05-08 November 2017**

#### **7th International Symposium on “Delivery of Functionality in Complex Food Systems”**

More information: <https://www.dof2017.org/>

Grand Millennium Auckland, Auckland, New Zealand

### **06-09 November 2017**

#### **4th Conference of Cereal Research Biotechnology and Breeding**

More information: <http://cbb.akcongress.com/>

Danubius Hotel Gellért, Budapest, Hungary

### **07-10 November 2017**

#### **8th International Symposium on Recent Advances in Food Analysis**

More information: <http://www.rafa2017.eu/>

Clarion Congress Hotel Prague, Prague, Czech Republic

### **08-10 November 2017**

#### **NIZO Dairy Conference - Asia Pacific**

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

Singapore EXPO Convention and Exhibition Centre, Singapore, Singapore

**13-15 November 2017**

**Whole Grain Summit 2017 Vienna**

More information: <https://www.wholegrainsummit.com/>

Austria Center Vienna, Vienna, Austria

**NEW! 28-30 November 2017**

**Sustainable Foods Summit 2017**

More information: <http://www.sustainablefoodssummit.com/asia/index.htm>

Marina Mandarin Singapore, Singapore

**29 November – 01 December 2017**

**Biopolymers 2017**

More information: <https://symposium.inra.fr/biopolymers2017/>

Nantes, France

### **December 2017**

**08-09 December 2017**

**5th International Conference on Agriculture and Fisheries**

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

Colombo, Sri Lanka

### **March 2018**

**11-14 March 2018**

**4th ICC Latin American Cereals Conference**

More information: <https://www.icc.or.at/>

Hilton Hotel, Mexico City, Mexico

**12-14 March 2018**

**10th World Forum conference on Mycotoxins**

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

Amsterdam, Netherlands

**14-17 March 2018**

**13th International Gluten Workshop**

More information: <https://www.icc.or.at/>

Hilton Hotel, Mexico City, Mexico

**20-23 March 2018**

**Anuga Food Tec**

More information: <http://www.anugafoodtec.com/aft/index-4.php>

Koelnmesse, Cologne, Germany

**April 2018**

**08-11 April 2018**

**17th Food Colloids Conference: Application of Soft Matter Concepts**

More information: <http://www.foodcolloids2018.co.uk/>

University of Leeds, Leeds, United Kingdom

**09-11 April 2018**

**2nd International Conference: Food Allergy Forum**

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

Hotel Casa Amsterdam, Amsterdam, Netherlands

**25-28 April 2018**

**World Mill Tech 2018**

More information: <http://worldmilltech.net/en/>

Congress Center Büyükçekmece, Istanbul, Turkey

**May 2018**

**NEW! 28-30 May 2018**

**Sustainable Foods Summit 2018**

More information: <http://www.sustainablefoodssummit.com/asia/index.htm>

Renaissance Kuala Lumpur Hotel, Mandarin Kuala Lumpur, Malaysia

**September 2018**

**NEW! 20-22 September 2018**

**3rd "Food Structure Design"**

More information: <http://fsd2018.unideb.hu/>

University of Debrecen, Debrecen, Hungary

## October 2018

**10-12 October 2018**

**3rd International Congress on Food Technology**

More information: <http://intfoodtechno2018.org/>

Haci Bektas Veli Nevsehir University, Cappadocia, Turkey

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