

newsletter

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Are you following ISEKI-Food on LinkedIn, Facebook and Twitter ?



EDITORIAL

by **Paola Pittia** (*President of the ISEKI-Food Association*)



2015 is over.... In the background we have been working on many project proposals with IFA involvement, further developing and implementing outcomes of the past ISEKI_Food projects and soon new tools will be available to all IFA members to improve the Higher Education, Research and Industry interaction in order to allow the development of an innovative and sustainable food value chain.

In the forthcoming 2016, main activities have been already planned.....and the most important one is the **4th International ISEKI_Food conference**, which will be held 6-8 July in Vienna, Austria <http://www.isekiconferences.com/vienna2016/>

This event will be complemented by various interesting training and networking initiatives for scientists, trainers and teachers as well as professional and industry representatives. More information will be available soon and we invite you to have a look at the conference website for the latest news. We look forward to receiving your contributions and active participation!

Among many other activities, new books of the Springer-ISEKI_Food series will be published and new e-learning courses and webinars made available to all our members.

We thank you for your continuous support and wish you a successful and prosperous 2016.

Paola Pittia

NEWS FROM IFA

MEET THE ISEKI FAMILY AT THE



The **ISEKI-Food Association** (European Association for Integrating Food Science and Engineering Knowledge Into the Food Chain) is organising the **4th International ISEKI_Food Conference** to be held in Vienna, Austria, 6 - 8 July 2016.

Conference topics:

- **Education and Training in the Food sector:** trends and developments
- **Food Technology:** process innovation, novel food functionalities and virtualization in food engineering
- **Food Quality and Safety:** new developments
- **Food by-products:** reduction and utilisation
- **Nutrition:** trends and impact of food technology
- **Responsible Research and Innovation:** challenges and practices in the food supply chain

Poster Awards will be granted, **Pre-conference activities (Food Waste Recovery Workshop and a PhD workshop)** enrich the 4th International ISEKI_Food Conference in Vienna this year!

For more details please visit: <http://www.isekiconferences.com/vienna2016/>

We look forward to welcoming you in Vienna in July 2016!

FOOD SCIENCE AND TECHNOLOGY FOR A SUSTAINABLE BIOECONOMY - ISEKI_FOOD 2014

A special issue of the Journal of Food Engineering, focusing on "Food Science and Technology for a Sustainable Bioeconomy_ISEKI_Food 2014" was published: <http://www.sciencedirect.com/science/journal/02608774/167/part%20/PA>

The articles resulted from the selection of the best abstracts on the theme of Food Science and Engineering for a Sustainable Bioeconomy of the 3rd International Conference of the ISEKI network.



SPECIAL INTEREST GROUP 5 (FOOD WASTE RECOVERY) - 3 YEARS OF INITIATIVES

by Dr **Charis M. Galanakis**, Galanakis Laboratories, Greece

SIG5 complements one more exciting year with many different research, teaching and networking activities. Today, our group is the biggest network worldwide in the field of food waste recovery. We have more than 500 subscribers (from >60 countries) of our Webinar Series and more than 1300 members in our LinkedIn group entitled: [Food Waste Recovery & Innovation 2020](#).

After two years of hard work, the **book entitled "Food Waste Recovery: Processing Technologies and Techniques"** (Galanakis, C.M. Eds.) was launched last August by Elsevier-Academic Press. This book acts as a guide to recover valuable components of food by-products and recycle them inside the food chain, in an economic and sustainable way. It investigates all the relevant recovery issues and compares different techniques to help you advance your research and develop new applications. Despite the short period of launching, the book has already concentrated the attention of the scientific community (e.g. placed at the top 30 most popular books among 460 titles of Elsevier Science Resources). SIG5 supports also the development of numerous chapters in more than four scientific books.

These teaching tools will be soon coupled with the **e-Learning Course entitled "Food Waste Recovery"** that was developed during 2015. The latest course is expected to be available for individuals and students via IFA's corresponding portal in early 2016.

Extension of the network and communication of our activities have been our first priorities. Therefore we established a new Facebook page entitled **Food Waste Recovery**. In addition, SIG5 joined FAO's **SAVE FOOD network** and established collaboration with other relevant networks in the field of food waste valorization, such as COST EUBIS and FoodWasteNet. Likewise, our activities were recently recommended by "**EU Good Practices**" concerning food waste reduction:

- SIG5 in the category "**Awareness, information and education**"
- ***Food Waste Recovery book in the category "Research & Innovation"***

Heading in 2016, the group is organizing new initiatives, trying to expand the network and create synergies among the relevant researchers. SIG5 will disseminate its activity in the **4th ISEKI_Food Conference in Vienna (6th to 8th of July)**, too, by presenting a relevant poster. In addition, it organizes a "**Food Waste Recovery Workshop**" one day before IFA's conference (5th of July 2016). The objective of the workshop is to provide state of the art knowledge and critical information in the field, by exploring potential sources and classifying target compounds, explaining in detail the "**Universal Recovery Strategy**", as well as noting the advantages and disadvantages of dominant methodologies applied in downstream processing, from the initial source to the final product. Invited speakers will cover the lectures of the workshop, however, there is space for a couple of colleagues who want to present their work in the field (title and abstract can be sent to IFA's connections for approval).

Last but not least, SIG5 is always open to new ideas and ***more activities are soon to come***. Thus do not miss the opportunity of participating in our group. Filling the **application form** of ***Expert Evaluators*** and sending it to me (cgalanakis@chemlab.gr) is a perfect start to declare your interest. **Follow live** all of our initiatives via following pages:

Twitter – @CharisGalanakis

LinkedIn, ResearchGate

Blog (Food Waste Recovery Trends).



PORTICO DIGITAL ARCHIVING POLICY

by *Cristina L.M. Silva*, *Catholic University of Porto*

In order to improve the quality and to assure permanent open access to our articles, we announce that IJFS will have a digital archiving policy. IJFS is committed to the permanent availability and preservation of scholarly research and to ensure accessibility by converting and upgrading digital file formats to comply with new technology standards.

Portico was the selected organization to work in partnership. It is a not-for-profit service committed to the preservation of digital publications, including e-journals, e-books, and digitized historical collections. Founded in 2002, Portico (portico.org) has built a trusted and reliable community-based “dark” archive. From the beginning, Portico engaged the academic community—including libraries and the scholarly publishing industry—to develop a robust digital preservation service. Portico understands the preservation needs of these groups, and is built on the concept that each must support the creation and maintenance of the archive. Portico is certified as a “trustworthy digital repository” by the Center for Research Libraries (CRL) and is a service of the not-for-profit organization ITHAKA (ithaka.org).

IFA MEETS IAAS

International Association of students in
Agricultural and related Sciences

The **International Association of Students in Agricultural and Related Sciences (IAAS)** brings together students around the world that share similar dreams and ideals in agricultural and related sciences. With committees in 43 countries and about 10.000 members it is the largest international student association in this field.

Their activities give students the opportunity to learn and experience agriculture on an international level. Next to this they offer students a platform for exchange of experiences, knowledge and ideas among each other. IAAS is a place where students can meet their future colleagues and prepare to become the professionals of 2050.

NEWS FROM IFA NATIONAL REPRESENTATIVES

IFA NATIONAL REPRESENTATIVES / DEPUTY MEETING 2016

The **ISEKI-Food Association** is happy to announce that the first IFA National Representatives / Deputies Meeting will be held on 6 July 2016 in Vienna, Austria. This meeting will be part of the [4th International ISEKI Food Conference](#).

A warm welcome address by Paola Pittia, the current IFA president, will open the meeting. Then a presentation by Luis Mayor about the current state and future expectations of IFA will follow. Afterwards plenty of time is reserved for discussion and finally some concluding remarks by Anna McElhatton are planned.

Our aim is to bring together all IFA National Representatives / Deputies to discuss the past and the future of the ISEKI-Food Association.

Special discounts on conference registration fees are granted for IFA National Representatives and Deputies.

IFA NATIONAL REPRESENTATIVES (NRs) SUBGROUP IN LINKEDIN

We have been receiving comments from our national representatives, regarding the need of more networking activities and tools to support their tasks. In response to this demand we have created a forum discussion subgroup in LinkedIn for IFA National Representatives and deputies. The subgroup is a place where NRs and deputies can share their experiences, exchange ideas and views, and develop initiatives within the network.

We strongly recommend all NRs and Deputies to join the subgroup. To join this community it is necessary to be member of LinkedIn and of the ISEKI Group. After being accepted in the ISEKI group, you should join the National representatives subgroup. Since it is a private subgroup, only NRs and Deputies will be accepted as members.

For more detailed information about joining the group, please contact Luis Mayor (luis.mayor@iseki-food.net) or Anita Habershuber (office@iseki-food.net)

We look forward to welcoming you in the group soon!

The IFA National Representatives and Membership Team

Luis Mayor (chair), Anna McElhatton, Anita Habershuber, Helmut Glattes

NEWS ABOUT PROJECTS

POSITIVe COST Action (FA1403) - INTERINDIVIDUAL VARIATION IN RESPONSE TO CONSUMPTION OF PLANT FOOD BIOACTIVES AND DETERMINANTS INVOLVED (2014-2018)



POSITIVe is a network approved and funded by the COST organization in the field of Food & Agriculture. POSITIVe was launched in December 2014 in Brussels and will run until the end of 2018. Participant countries dedicate their work and cooperation to further understand the factors associated with human variability and its effects on the responsiveness to the

intake of plant food bioactive compounds. The Grant Holder for this Action is INRA in France and the action is chaired by Dr. Christine Morand who leads the network with the cooperation and help of a Management Committee (MC) and a Steering Committee (SC) formed by various members of the Action.

Cardiovascular and metabolic diseases can be prevented, delayed or reduced by improving our eating habits. Increasing the consumption of plant foods rich in a range of compounds with potential beneficial effects ('bioactive compounds') is an important strategy to fight these chronic diseases. However, the translation of many promising preclinical results into human clinical trials has so far proven challenging mostly due to the large heterogeneity in individuals' responsiveness to the intake of these compounds. POSITIVE specifically addresses this issue by tackling: 1) the variability in human bioavailability and capacity to metabolize these compounds (working group, WG1); 2) the variability in the response (bioactivity) of humans to the intake of these compounds (WG2) and 3) the translation of the results from WG1 and WG2 into applications relevant to the scientific community, food industry, public health regulatory authorities, health care professionals and the general public (consumers). The Action also works on the dissemination (Focusing group, FG) of results and information provided by the WGs and the training of young scientists (Short Scientific Missions, STMs). All these efforts will lead to a better understanding of the beneficial effects of plant food bioactive compounds and their application against human cardiovascular and metabolic diseases and will position European researchers at the leadership of this field. It will also provide new scientific knowledge to regulatory authorities for specific dietary recommendations directed to population groups and to the European food industry for the development of new functional personalized foods.

POSITIVE website: <http://www6.inra.fr/cost-positive>

COST: <http://www.cost.eu/>



COST is supported by the EU Framework Programme Horizon 2020

NEWS ABOUT EDUCATION AND TRAINING



“FOOD RHEOLOGY AND TEXTURE”

E-Conference for UNDERGRADUATE & MASTER students



https://www.iseki-food.net/food_texture_and_rheology

This workshop will be organized as virtual meeting by IFA-SIG1 “Food Structure and Physical Properties” in cooperation with USAMV-HevMetFood.

Participation is free but limited to 100 participants

Topics:

- Food rheology and texture of solid foods
- Food rheology and texture of semisolid and fluid foods (including food emulsions and fat foods)
- Food texture and its relation to food microstructure
- Food rheology and texture and its relation to mastication and nutrition
- Sensory measurement of food texture and psychophysical relations in texture
- Instrumental measurements in food rheology and texture
- Miscellaneous

For a presentation the following criteria should be met:

Type of presentation: **a ppt file** with a maximum of **20** slides.

Abstract and full papers should be submitted as a **Word file** following the [guide for authors](#).

- Deadline for abstract submission: **03 April 2016** to office@iseki-food.net
- Deadline for full text submission: **30 June 2016** to office@iseki-food.net

All accepted papers will be published in a **book of abstracts with ISBN number**

Selected papers will be invited to be submitted to the [International Journal of Food Studies](#).

for registration visit: <https://attendeegotowebinar.com/register/7695193081856750594>

Please forward this information to colleagues and encourage your students to submit a presentation.

Organizing committee: Dr. Gerhard Schleining, Dr. Liliana Tudoreanu, Dr. Velitchka Gotcheva

Scientific committee: Dr. Gerhard Schleining, Dr. Liliana Tudoreanu, Dr. Paola Pittia, Dr. Laura Piazza, Dr. Cristina L.M. Silva, Dr. Velitchka Gotcheva



CALL FOR APPLICATIONS: SMART VALLEY FELLOWSHIP PROGRAMME (MSCA COFUNDED)

LE STUDIUM Loire Valley Institute for Advanced Studies, operating in region Centre-Val de Loire of France, has recently launched a **call for application for the mobility of experienced researchers** in the framework of the Marie-Skłodowska Curie Actions (MSCA) – COFUND (Co-Funding of regional, national and international programmes). This call for applications is open to international researchers in all disciplines wishing to join a research laboratory in region Centre-Val de Loire (including universities, public research institutions and enterprises). LE STUDIUM fellowships cover researchers' salary, accommodation and all logistical and administrative aspects.

3 different awards are offered:

- **RESEARCH FELLOWSHIP:** one-year full-time residency, enables a post-doc researcher to lead a research project in a laboratory of the region
- **RESEARCH PROFESSORSHIP:** enables experienced professors to participate in research, research team building and postgraduate teaching in region Centre-Val de Loire for a period of 3 months for 4 consecutive years (12months in total)
- **RESEARCH CONSORTIUM:** enables the formation of a team of five researchers and supports their interactions. The team meets a week twice a year over 2 years (4 meetings in total)

You are kindly requested to spread this information to your network and to whoever would be interested in making a unique research experience in the region Centre-Val de Loire, FRANCE.

Applications need to be submitted online **before 8th February 2016**.

For more information, please see <http://www.lestudium-ias.com/> or contact:

Dr Aurelien Montagu: aurelien.montagu@lestudium-ias.fr or phone: +33 238 211 486

International Summer Lab 2016
“Special Food Technologies”
“Plant and Process Design”



Each July the ISL is offered by a cooperation of **Osnabrück University of Applied Sciences** and the **DIL German Institute of Food Technologies**. In 2016 there will be the 6th run of the ISL (July 14th – August 5th).

Within the ISL there are two courses offered, "Special Food Technologies" for advanced Bachelor students and "Plant and Process Design" for Master students and PhDs. Both courses contain lectures, seminars, lab work, company visits as well as a cultural framework programme.

The course “Special Food Technologies” comprises pilot hall tests on different food products and raw materials (e.g. dairy, meat or cereal) in laboratories focusing on special food technologies and food processing, followed by chemical, physical and sensorial analysis.

The course “Plant and Process Design” provides insights into innovative product development with latest and emerging technologies (e.g. non thermal processing or Pulsed Electric Fields) by considering the food quality, food properties and market perspectives. The students work on plant and process design as well as FEM modelling.

The participants work in mixed international teams. Participants come from Denmark, Turkey, USA, South Korea, the UAE or the Oman, for example. The course language is English.

Further information and for the application: www.summer-lab.de. The ISL Module Coordinator is Prof.Dr. Stefan Töpfl, the Academic Director of the ISL is Prof.Dr. Ludger Figura.

Contact: Jessica Wiertz, Food Production Engineering and Business, j.wiertz@hs-osnabrueck.de



APPLICATIONS ARE
NOW OPEN
www.fipdes.eu

The Joint European Master FIPDes is a 2-years Programme in Food Innovation & Product Design. It is the first course created to tackle the global challenges of food innovation along with product design and packaging. FIPDes is part of the elite Erasmus Mundus Programme, renowned for its academic excellence and international mobility. The FIPDes programme is offered by a consortium of four **FIPDes UNIVERSITIES** from France, Ireland, Italy and Sweden.

PROGRAMME STRUCTURE: FIPDes adopts a holistic and cross-disciplinary approach to food innovation: from concept through prototypes to consumption, from raw materials to packaged goods. After getting 120 ECTS from the FIPDes partner institutions, successful students will obtain MSc. Multiple Degrees, a Joint FIPDes Diploma with a Joint Diploma Supplement. FIPDes offers the student a truly integrated Master degree programme fully recognized in all participating countries. During the first year of FIPDes in France and Ireland, students will acquire cutting edge knowledge in food science and technology, sustainability, culinary innovation and business.

The second year gives students the opportunity to specialize in one of three well-defined options:

- Healthy Food Design (Italy)
- Food Design & Engineering (France)
- Food Packaging Design & Logistics (Sweden)

During the fourth semester, students will carry out the FIPDes MSc. thesis according to the students specialization path and professional plans, leading to an industrial or research-based placement in international private bodies or academic laboratories.

For more information about FIPDes activities, students' reviews and career opportunities, please check our website: www.fipdes.eu

NEWS ABOUT IFA SUPPORTED EVENTS

The IFA supported events appear in chronological order!



“META-ANALYTICAL METHODS IN FOOD SAFETY RESEARCH 2016” is a three-day workshop intended to provide participants with an excellent opportunity to learn the different meta-analytical tools that can be used to combine, contrast and synthesize all available knowledge on a specific food safety research question. The workshop will cover all the steps to conduct a publishable meta-analysis with applications in predictive microbiology and risk assessment.

The **OBJECTIVE** of the workshop is to provide an overview of the meta-analytical methods that are used to synthesize results from many primary studies reporting on food safety issues, such as the estimation of the overall prevalence of a chemical/biological hazard, the effect of intervention strategies on contamination levels, or the development of a holistic microbial kinetics model. The construction of the most important meta-analysis graphs such as forest plots, bubble plots and funnel plots will be explained. The relevance of meta-analysis for the synthesis of food safety research will be demonstrated by reviewing a number of real applications, which will be taught using the R software.

INSTRUCTORS: Dr. Anderson Sant’Ana (Invited Speaker) is a Professor of Food Microbiology at the Faculty of Engineering, University of Campinas, Brazil. He is a very active researcher whose major interests are focused on quantitative aspects of food microbiology and safety, including predictive food microbiology, microbial risk assessment and meta-analysis. He has over 55 peer-reviewed publications and serves as Editor-in-Chief of the Food Research International journal. Dr. Ursula Gonzales-Barron has expertise in food safety modelling including predictive microbiology and risk assessment. She has notably advanced the state-

of-the-art of food safety modelling by incorporating novel techniques such as count data and zero-inflated regressions, Bayesian analysis, meta-analysis and acceptance sampling theory. She has over 50 publications. Dr. Vasco Cadavez has wide experience in the application of statistical and mathematical modelling techniques such as generalized linear mixed models, multivariate analysis, dynamic models, data-mining and meta-analysis in the fields of animal science, agriculture and food safety. He is very knowledgeable in using and teaching the R software.

COURSE METHODOLOGY: The workshop consists of a total of 16 hours of sessions of theory and practice delivered in 2 1/2 days. In the practical sessions, complete meta-analysis studies will be demonstrated using the R software. Ready-to-use R codes are given to participants.

LOCATION: The Workshop will take place in the historical and warm city of Braganza, Portugal, at the School of Agriculture of the Polytechnic Institute of Braganza.

FEES: Includes course materials: €500. Students: €400. Maximum number of participants:

25. Registration is required before 30th April 2016.

FURTHER INFORMATION: <http://esa.ipb.pt/meta2016/>

E-mail: ubarron@ipb.pt

EVENT LIST – UPCOMING FOOD RELATED EVENTS

January 2016

13-14 January 2016

Process Modeling, Cost of Goods Analysis, Production Planning, Scheduling and Debottlenecking, California

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

San Jose State University, San Jose, United States

NEW! 22-23 January 2016

CONSOLFOOD 2016-International Conference on Advances in Solar Thermal Food Processing

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

Universidade do Algarve, Faro, Portugal

NEW! 25-28 January 2016

Food fermentation course

More information: <http://www.vlaggraduateschool.nl/courses/foodferm.htm>

University of Wageningen, Wageningen, Netherlands

February 2016

NEW! 01 -05 February 2016

1st Winter School in Global Food

More information: <http://www.winterschool.in/globalfood/practical-information>

Hof van Wageningen, Wageningen, Netherlands

NEW! 04 -06 February 2016

IDEC 2016 Conference

More information: <http://www.id-ec.net/>

Holiday Inn Sharjah Hotel, Dubai, United Arab Emirates

NEW! 04 -06 February 2016

IETC 2016 Conference

More information: <http://www.iet-c.net/>

Holiday Inn Sharjah Hotel, Dubai, United Arab Emirates

28 February – 02 March 2016

2nd Food Structure and Functionality Forum Symposium - From Molecules to Functionality

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

Singex, Singapore, Singapore

March 2016**06-09 March 2016****World Processing Tomato Congress 2016**More information: <http://www.worldtomatocongress.cl/>

Hotel W Santiago, Santiago, Chile

NEW! 07 -05 March 2016**Energy metabolism and body composition in nutrition and health research course**More information: <http://www.vlaggraduateschool.nl/courses/energy-metab.htm>

Hof van Wageningen, Wageningen, Netherlands

16-17 March 2016**Process Modeling, Cost of Goods Analysis, Production Planning, Scheduling and Debottlenecking, New Jersey**More information: <http://www.intelligen.com/training.html>

Rutgers University, Piscataway, United States

17-19 March 2016**4th International Conference on Advances in Bio-Informatics, Bio-Technology and Environmental Engineering - ABBE 2015**More information: <http://www.abbe.theired.org/>

Birmingham City University, Birmingham, United Kingdom

17-19 March 2016**Mediterranean Diet: Health, Wellbeing and Tourism**More information: <http://cieo15.wix.com/mediterranean-diet>

University of Algarve, Faro, Portugal

April 2016**03-07 April 2016****12th International Trends in Brewing Symposium (TIB 2016)**More information: <http://www.trendsinbrewing.org/>

KU Leuven Technology Campus, Ghent, Belgium

04-06 April 2016**2nd Euro-Mediterranean Symposium on Fruit and Vegetable Processing**More information: <https://colloque.inra.fr/fruitvegprocessing2016>

University of Avignon, Avignon, France

NEW! 12 -06 April 2016**3D Food Printing Conference**More information: <http://3dfoodprintingconference.com/>

Innovatoren, Venlo, Netherlands

NEW! 17-22 April 2016**XXVIII CONFERENCE PROCESSING AND ENERGY IN AGRICULTURE - PTEP 2016**More information: <http://www.ptep.org.rs/Sajt%20engleski/skupovien.html>

Borsko jezero, hotel "Jezero", Okrug Bor, Serbia

18-21 April 2016**15th International Cereal and Bread Congress**More information: <http://icbc2016.org/en/>

Military Museum, Istanbul, Turkey

19-21 April 2016**PARTEC 2016**More information: <https://www.partec.info/default.ashx>

Nürnberg Convention Centre, Nuremberg, Germany

NEW! 21-23 April 2016**5th International Young Scientists Symposium on Malting, Brewing and Distilling**More information: <http://youngscientistssymposium.org/index.php>

Sierra Nevada Brewing Co, Chico, California, United States

May 2016**NEW! 03-06 May 2016****VIII Iberian Congress | VI Ibero-American Congress of Refrigeration Sciences and Technologies**

More information:

<http://www.adai.pt/event/event/home/index.php?target=home&event=2&defLang=2>

Coimbra, Portugal

NEW! 12-13 May 2016**Biosystems Engineering 2016**More information: <http://bse.emu.ee/>

Estonian University of Life Sciences, Tartu, Estonia

NEW! 15-17 May 2016**The 2nd Asian Sensory and Consumer Research Symposium**More information: <http://www.senseasia.elsevier.com/>

Hyatt on the Bund, Shanghai, China

NEW! 22-24 May 2016**9th International Conference on Water in Food**More information: <http://www.eurofoodwater.eu/efw2016/>

KU Leuven, Leuven, Belgium

NEW! 23-26 May 2016**Cefood 2016**More information: <http://cefood2016.in.ua/>

National University of Food Technologies, Kiew, Ukraine

NEW! 23-26 May 2016**META2016 (Meta-Analytical Methods in Food Safety Research)**More information: <http://esa.ipb.pt/meta2016/>

School of Agriculture, Braganza, Portugal

June 2016**NEW! 01-03 June 2016****The University-Industry Interaction Conference 2016**More information: <http://www.university-industry.com/>

Beurs van Berlage, Amsterdam, Netherlands

NEW! 06-09 June 2016**MSFS2016: the first international school on Modeling and Simulation of Food and Bio Processes**More information: <http://www.virprofood.org/msfs2016/>

Villa Orlandi Centro Congressi "Federico II", Capri, Italy

NEW! 14-17 June 2016**EDEN 2016 Annual Conference**More information: <http://www.eden-online.org/>

Budapest University of Technology and Economics, Budapest, Hungary

NEW! 21-23 June 2016**International Scientific Conference on Probiotics and Prebiotics – IPC2016**More information: <http://www.probiotic-conference.net/>

Budapest Marriot Hotel, Budapest, Hungary

26-29 June 2016**ISOPOW13**More information: <http://www.isopow.org/>

Olympic Museum. Lausanne, Switzerland

NEW! 28 June – 01 July 2016

8th Congress - Pigments in Food

More information: <http://pif2016.usamvcluj.ro/>

University of Agricultural Sciences and Veterinary Medicine, Cluj-Napoca, Romania

July 2016

NEW! 03-06 July 2016

OxiZymes2016

More information: <http://www.vlaggraduateschool.nl/oxizymes2016/>

Hof van Wageningen, Wageningen, Netherlands

6-8 July 2016

4th ISEKI_Food Conference

More information: <http://www.isekiconferences.com/vienna2016/>

Vienna, Austria

NEW! 14 July- 05 August 2016

International Summer Lab 2016

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

Hochschule Osnabrück, Osnabrück, Germany

August 2016

NEW! 21-25 August 2016

18th IUFOST – World Congress of Food Science and Technology

More information: <http://www.iufost2016.com/>

Royal Dublin Society, Dublin, Ireland

October 2016

25-28 October 2016

CIBUS TEC

More information: <http://www.cibustec.it/>

Fiere di Parma, Parma, Italy

November 2016**NEW! 01-03 November 2016****FoodTech 2016**More information: <http://www.uk.foodtech.dk/>

MCH Messecenter Herning, Herning, Denmark

NEW! 02-03 November 2016**EHEDG World Congress on Hygienic Engineering and Design**More information: <http://www.ehedg-congress.org/>

MCH Messecenter Herning, Herning, Denmark

16-18 November 2016**6th International Symposium on Food Packaging**More information: <http://www.ilsa.org/Europe/Pages/Packaging-Materials-Symposium-2016-General-Information.aspx>

Barcelona, Spain

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Please join us in making a difference

Think before you print