



ISEKI_FOOD QUARTERLY NEWSLETTER



In Short:

PROJECTS

**Iseki Food 3 and Iseki Mundus Core meetings
in Bruxelles and Izmir from Lynn McIntyre.**

PROJECTS

- Update on project meetings
- DRUPAL and the ISEKI virtual networking environment
- ISEKI Food Journal, coming soon!
- TRACK_FAST website

NEWS FROM

- ISEKI Workshop, Thessaloniki Greece
- ISEKI seminar on achieving food safety objectives through the principles of risk assessment
- FISEC - Food Industry Students European Council

ISEKI BOOKS

- ISEKI food series
- ISEKI Book prize, University of London Metropolitan

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- Curso Tecnologia Postcosecha 2010


PROJECT CALLS

- Erasmus Mundus 2010
Call for proposals

UPCOMING EVENTS

- 13 new events

MISCELLANEOUS

- In memoriam: **Prof. Carlo R. Lerici** 

NEXT NEWSLETTER

June 2010

All partners are invited to send contributions to isekinews@yahoo.com

Doesn't time fly when you're having fun?! Both ISEKI_Food 3 and ISEKI_Mundus 2 are now close to their half way points in terms of project duration, and all of the project activities are well advanced regarding planning and preliminary work thanks to the attendance of coordinators at two meetings recently. A steering committee meeting organized by Xavier Nicolay was held in Brussels in November 2009, and many of us have recently returned from Izmir, Turkey where the second core meeting (8th-10th Feb) was hosted by Semih Otles at Ege University. A great deal of work was accomplished at both meetings and I'm certain the strong Turkish coffee helped to keep everyone particularly alert during sessions!

One of the big changes you will hopefully notice over the next little while is a move towards increasing the usage of the ISEKI website. We, the coordinators, have been guilty in the past of emailing partners directly and this has resulted in our website feeling a little neglected. It's really very easy to use, and the coordinators are now busy familiarizing themselves with functions such as the forums so that we can more efficiently contact each other and also have a "paper trail" so that others can see how things are progressing without a great deal of digging.

Coordinators are also in the midst of writing progress reports (end of March), and in an exercise related to this, Paola and I discovered that our newsletter is being circulated to over 3700 partner contacts and 200 external groups including non-partner Universities, food associations and food companies. The European Commission is particularly keen to quantify dissemination activities related to the projects they fund so keep up the good work regarding the newsletter and other dissemination activities, and don't forget to let me know what you've been doing. See you all in Wageningen 7-9 June 2010!



DRUPAL and the ISEKI virtual networking environment – a miracle demystified

One part of the ISEKI-Food 3 project is the creation of a virtual networking environment for the ISEKI members and the wider community. The VNE will provide information about the past ISEKI projects and outcomes as well as the current project activities. The contents will be structured according to the needs of different stakeholders including professionals from the food industry, research professionals, professionals in higher education and students.

A first version of the VNE is already available at <http://www.iseki-food.eu>. Partners of the ISEKI-Food3 project and the ISEKI_Mundus2 project. With its current functions the VNE provides already the possibility for project partners to coordinate their activities through discussing individual issues in working group-specific forums. It is possible to create individual questionnaires and an analysis tools allows to follow the submissions and to analyse the results. Individual submissions and the analysis can be exported from the VNE. The project group developing the VNE has provided tutorials on how to use the individual functions and at present the majority of activities is managed through the VNE. In the past months, several project partners expressed their surprise on the appealing appearance and the ease-of-use of the VNE.

Sustainable outcomes of the two projects, social networking and the communication with the stakeholders are performed via the VNE of the ISEKI Food Association. The association was founded during the past ISEKI projects and will ensure sustainability of the network. Already today, project members post professional enquiries through the IFA blackboard and post events through the IFA-VNE. Different databases, teaching materials and E-learning modules are already available. For social networking an ISEKI facebook group exists.

Visit www.iseki-food.eu to learn more about the ISEKI projects. To benefit from all ISEKI activities and to actively participate in the work join the ISEKI Food Association (www.iseki-food.net) or simply get into contact with the ISEKI members on facebook.



Coming soon! ISEKI_Food Journal

We are pleased to announce the creation of a **scientific e-journal, integrating Food Science and Engineering into the food chain**. This international peer-reviewed open-access journal will provide articles describing the **World of Food in Education, Research and Industry**.

This journal, published every 6 months, will cover all following areas:

- A - Education** (*methods-contents-techniques*)
- B - Research and application** (*university/research/industry*)
- C - Critical reviews of scientific literature** (*researchers-students-invited authors*)
- D - Exchange of views and opinions of a scientific nature**
- E - Testimony on career experience in Food Industry/Research/Education** (*food studies-needed skills-difficulties and success*).

All members of ISEKI_Food network and ISEKI_Food Association are invited to ask colleagues, students, scientists to propose articles for the different sections.

Original contributions relevant to the above sections will be considered. For articles submissions, a website will soon be available.

C. Silva (Portugal), G. Schleining (Austria), C. Mbofung (Cameroon), E. Dumoulin (France)

TRACK_FAST

The project TRACK_FAST has launched the public website:
<http://www.trackfast.eu>



ISEKI WORKSHOP

Understanding, measuring and predicting the shelf life of foods: Theory-Applications



Department of Food Science and Technology, Faculty of Agriculture, Aristotle University of Thessaloniki

A two-day scientific workshop, Department of Food Science & Technology, Thessaloniki, Greece, **May 27 - 28, 2010**

There is an increasing interest of consumers in quality and safety of foods. Food producers on the other hand, are required to establish the shelf-life of their products. Food is a complex system undergoing drastic changes during processing, distribution and handling. Kinetics of microbial growth, food quality deterioration and modes of product failure largely depend on food composition, processing and storage.

Risk assessment of food product failure is an issue of growing concern due to extensive, serious implications threatening the future of a food company. Moreover, stability kinetics of food bioactives becomes an important issue for exerting and claiming beneficial health effects of formulated functional products. New analytical tools come to simplify and speed up the evaluation of crucial parameters that clearly and safely describe the dynamics of a food system. Therefore, it is a challenge for the food industry to develop innovative products, making use of all available tools to accurately determine possible modes of failure and expected shelf life under all possible processing, distribution and handling combinations. This workshop is designed to address all aspects regarding shelf life, including scientific principles and impact of shelf life assessment, practical considerations with case studies on selected food products, practical training on the use of predictive models and computer software for determination of shelf life.

More info: www.auth.gr/agro/fst

Achieving food safety objectives through the principles of risk assessment

Friday 26 March 2010



University of Ulster, Centre for Molecular Biosciences, Room W0010 (ground floor, near entrance)

Invitation to attend this free morning event or if you cannot attend to send a representative

Please confirm how many will be attending by 22 March 2010: e-mail: pc.mitchell@ulster.ac.uk

or telephone: **+44 (0)28 70323072**

FISEC - Food Industry Students European Council

As you probably know, FISEC is an European-based association that gathers up students of food technology and other related sciences. We have 2 main meetings that are being held annually. They are called the General Assembly (GA) and the Food Convention (FC). The last meeting was the Food Convention held in Brussels, Belgium in November 2009.

The following meeting will be held in Belgrade, Serbia. The duration of conference is 7 days, from **24th till 31st of May 2010**. This is a significant assembly because it is being co-organized by the Local FISEC Committee in Belgrade and a partner organization, IAAS (International Association of Agriculture Students) Belgrade. Further information and application form for this project are available on: www.iaas-bg.com.

About becoming of member of FISEC:

Members of FISEC are divided into 2 categories: *Observer members* and *Full members*. By joining FISEC you become an Observer. On the next meeting you attend you are being given the status of Full member. The basic difference is the fact that only full members are given the right to vote.

You can become a member of FISEC Europe by filling in the application form. On the meeting you attend you officially become a member (Observer) and after that, on the next meeting you participate in, you become a Full member.

After this is done, you should establish a Local FISEC Committee (LFC) on your Faculty. Only students of food technology and other related sciences can be members of your LFC. After all these steps are successfully completed, it would be wise to make official registration of your LFC. The majority of our LFC-s are not registered, but this is desirable in case your wish to pursue some kind of financial support, grant or simply to organize a student conference. For example, LFC Novi Sad (Serbia) has registered itself as a sub-committee of a student organization that is active on their faculty (it is called the Student Union).

So, you could do something like this on your faculty as well (in case it is organized in a similar way), however when you establish an LFC, you represent your entire University, not just your faculty. This means that there can be only one LFC per University.

Please, don't hesitate to ask whatever comes to your mind, we are here to help;).

dusan.tomic@fiseceurope.com

info@fiseceurope.com



ISEKI BOOKS

ISEKI-Food Series

We continue to introduce the books in The ISEKI Food Series and now we focus on volume 4; Predictive Modeling and Risk Assessment edited by **Rui Costa** from the Polytechnic Institute of Coimbra in Portugal and **Kristberg Kristbergsson** from the University of Iceland.

The fourth volume is on predictive modeling and risk assessment. The book is divided into three main sections starting with an introduction of the basis of mathematical modeling and the quantitative approach to risk assessment. The second section contains six chapters devoted to modeling of some of the most important topics in foods related to risk assessment, with an in depth coverage of predictive microbiology, modeling of heat transfer in chilling, freezing and heat sterilization, shelf-life prediction in chilled foods. Modeling of migration in packaging materials and assessment of human exposure to contaminants from food contact materials.

The third section of the book has four chapters devoted to environmental issues of food raw materials like pollutants, antibiotics and pesticides. The final chapter deals with how nature can react to environmental pollution by phytoremediation of metal contaminated soils for eventual improvement of safety. The book is available from Springer and soon from the IFA Web page (<https://www.iseki-food.net/drupal/>).

Predictive Modeling and Risk Assessment

Editors:

Rui Costa and Kristberg Kristbergsson



Iseki book prize, University of London Metropolitan

ISEKI book Food Safety prize for the best BSc Food & Consumer Studies and MSc Food Science students



We presented copies of the ISEKI book Food Safety to the best BSc Food & Consumer Studies and MSc Food Science students at the recent graduation ceremony. Only one of the two students was able to attend.

This is a picture of Miss Yizhi Xu receiving here prize from me (MSc Food Science course leader). Miss Xu achieved her MSc with Distinction in October. She is expecting to stay at **London Metropolitan University** to do her PhD in the Microbiology Research Unit.

The other student was Miss Marleen Nitzsche who got her first class honours in BSc Food & Consumer Studies in the summer 2009. She is now working in Germany.

By Richard Marshall.





TRAINING

Curso Tecnologia Postcosecha 2010, Spain...

We are glad to announce that from 22nd to 28th April 2010, the Postharvest and Refrigeration Group (GPR) of the Technical University of Cartagena (Spain) will offer the IV International Course on Postharvest Technology and Minimal Processing of Fruit and Vegetables.

In previous editions 73, 89 and 84 students from more than 20 countries and several companies attended the Course.

It will be a very good opportunity to gain insight and knowledge about metabolism, physiology and handling optimization of whole and minimally processed (fresh-cut) products, packaging, storage, transport and food quality and safety. Well known professors and researchers from European and American countries will be the instructors. The official language of the Course will be Spanish.

More info: www.upct.es/gpostref/



PROJECT CALLS

New CALLS - Erasmus Mundus Fundings for Higher education institutions and other bodies 2010 Call for proposals: EACEA/29/09

Erasmus Mundus is a cooperation and mobility programme in the field of higher education that aims to enhance the quality of European higher education and to promote dialogue and understanding between people and cultures through cooperation with Third-Countries. In addition, it contributes to the development of human resources and the international cooperation capacity of Higher education institutions in third countries by increasing mobility between the European Union and these countries.

This Call for Proposals aims to support projects under all three Actions of the programme:

Action 1: Erasmus Mundus Joint Programmes

- Action 1A: Erasmus Mundus Master Courses (EMMC)
- Action 1B: Erasmus Mundus Joint Doctorates (EMJD)

Action 2: Erasmus Mundus Partnerships

- Action 2 – STRAND 1: Partnerships with countries covered by the ENPI, DCI, EDF and IPA instruments (former External Cooperation Window)
- Action 2 – STRAND 2: Partnerships with countries and territories covered by the Industrialised Countries Instrument (ICI)

Action 3: Promotion of European higher education

- Projects to enhance the Attractiveness of European higher education

Deadline for submission of applications under all three Actions: **30 April 2010**

More info: http://eacea.ec.europa.eu/erasmus_mundus/funding/2010/call_eacea_29_09_en.php



UPCOMING EVENTS

NEW! VALUE FOR FOOD

Date: 25-26 March, 2010

More info: [http://www.enterprise-europe-](http://www.enterprise-europe-network.ec.europa.eu/publicwebsite/bemt/home.cfm?EventID=2192)

[network.ec.europa.eu/publicwebsite/bemt/home.cfm?EventID=2192](http://www.enterprise-europe-network.ec.europa.eu/publicwebsite/bemt/home.cfm?EventID=2192)

Venue: Foggia, Italy

Doctoral and postdoctoral professional development in Agricultural and Life Sciences Conference - Challenges for the next decade

Date: 7-9 April, 2010

More info: http://www.fbw.ugent.be/APLU_ICAconference2010

Venue: Gent (Belgium)

NEW! Second International Seminar on Joint Degrees

Date: March 26th 2010

More info: www.joiman.eu

Venue: Antwerp, Belgium

NEW! IV Curso Internacional

Tecnología postcosecha y procesado mínimo

Date: April 22-28, 2010

More info: www.upct.es/gpostref/

Venue: Cartagena, Murcia, España

"Organic Days" : European Partnering Event on Organic Preservation

Date: Apr 23, 2010

More info: <http://www.enterprise-europe-network.ec.europa.eu>

Venue: Valence, France

IFST Spring Conference: The Future of Food - Can we strike the right balance?

Date: 22 - 23 April 2010

More info:

http://www.ifst.org/upcoming_events/29050/IFST_Spring_Conference%3a_The_Future_of_Food_-_Can_we_strike_the_right_balance%3f_22_-_23_April_2010

Venue: The George Hotel, Edinburgh

NEW! 11th CRYOGENICS, IIR International Conference

Date: April 26 - 29, 2010

More info: www.icaris.cz/conf/Cryogenics2010

Venue: Bratislava, Slovak Republic

NEW! Enhancing health benefits of cereal foods -results, perspectives and challenges, HEALTHGRAIN Conference

Date: 5-7 May 2010

More info: <http://lund2010.healthgrain.org/>

Venue: Lund, Sweden

ISOPOL XVII - International Symposium On Problems Of Listeriosis

Date: 5-8 May 2010

More info: <http://www.esb.ucp.pt/isopol2010/>

Venue: Porto, Portugal.

FOOD INGREDIENTS CENTRAL & EASTERN EUROPE 2010

Date: : May 18-20, 2010

More info: <http://cee2008.fi-events.com/content/default.aspx>

Venue: Warsaw, Poland

5th Central European Congress on Food

Date: May 19-22, 2010

More info: www.vup.sk

Venue: Bratislava, Slovakia

Frontiers in Water Biophysics

Date: 23-26 May, 2010

More info: <http://www.water2010.eu/en/>

Venue: Trieste, Italy

Understanding, measuring and predicting the shelf life of foods : Theory-Applications

Date: May 27 - 28, 2010

More info : www.auth.gr/agro/fst

Venue : Aristotle University of Thessaloniki - Greece

NEW! 2nd International Symposium on Gluten-Free Cereal Products and Beverages

Date: 8-11 June 2010

More info: <http://www.helsinki.fi/gf10>

Venue: Tampere, Finland

XVII World Congress of CIGR "Sustainable Development through Engineering

Date: June 13-17, 2010

More info: www.cigr2010.ca

Venue: Québec City, Canada

International Scientific Conference on Probiotics and Prebiotics - IPC2010

Date: 15th - 17th June 2010

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

Venue: University city of Kosice, Slovakia

NEW! Foodsim 2010 - Food an Nutrition Simulation Conference

Date: 2010-June-24 (All day) - 2010-June-26 (All day)

More info: <https://www.iseki-food.net/drupal/node/342>

Venue: Research Centre Braganca, Portugal

Conditions determining production of meat and processed meats in view of cultural heritage and expectations of contemporary consumers

Date: 23 - 24 June, 2010

More info: <http://www.up.poznan.pl/meat2010>

Venue: Poznań, Poland

Food Factory 2010" - Innovative food processing and sustainable food production

Date: June 30th - July 2nd, 2010

More info: www.food-factory.se

Venue: Göteborg , Sweden

International Conference on Food Oral Processing - Physiscs, Physiology and Psychology of Eating

Date: 5-7 July, 2010

More info: www.food.leeds.ac.uk/fop

Venue: University of Leeds, UK

23rd IIR International Congress of Refrigeration

Date: August 21-26, 2011

More info: www.icr2011.org

Venue: Prague, Czech Republic

IUFOST 2010 CONGRESS: Food Science Solutions in an Evolving World

Date: 22 - 26 August 2010

More info: <http://www.iufost2010.org.za/>

Venue: Cape Town, South Africa.

3rd EuCheMS Chemical Congress

Date: August 29 - September 2, 2010

More info: <http://www.euchems.org/>

Venue: Nurnberg, Germany

NEW! 22nd International ICFMH Symposium, FOOD MICRO

Date: August 30- September 3, 2010

More info: www.FoodMicro.dk

Venue: Copenhagen, Denmark

4th European Conference on Sensory and Consumer Research

Date: September 5-8, 2010

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

Venue: Vitoria-Gasteiz, Spain

11th ISOPOW In conjunction with ISOPOW PRACTICUM IV

Date: 5 – 9 September 2010 and 9 – 10 September 2010

More info: <http://www.u-bourgogne.fr/ISOPOW/ISP%20XI%20DATE%20AND%20VENUE.pdf>

Venue: Querétaro, México

NEW! European PhD conference in Food Science and Technology

Date: 8-10 September 2010

More info: <http://www.aquatt.ie/index.php/152/98/aquatt-training-news-january-2010/>

Venue: Berlin, Germany

10th International Conference on the Applications of Magnetic Resonance in Food Science (MRinFOOD)

Date: Sept 13 - 15th, 2010

More info: <https://colloque.inra.fr/mrinfood>

Venue: Clermont Ferrand, France

17th International Symposium on Drying (IDS 2010)

Date: October 3-6, 2010

More info: <http://events.dechema.de/ids2010>

Venue: Magdeburg, Germany

NEW! European Forum for Industrial Biotechnology

Date: 19-21 October 2010

More info: www.efibforum.com

Venue: Edinburgh, Scotland, UK

NEW! International Conference on Food Innovation FoodInnova

Date: October 25-29, 2010

More info: <http://www.foodinnova.com>

Venue: Valencia, Spain

NEW! the 2010 EFFoST Annual Meeting

Date: 10-12 November 2010

More info: <http://www.fffostconference.com/>

Venue: Dublin, Ireland

Health ingredients Europe 2010

Date: November, 16-18, 2010

More info : <http://hieurope.ingredientsnetwork.com/1>

Venue : Madrid, Spain

ICEF 11

Date: May 22-26, 2011

More info : www.icef11.org

Venue : Athens, Greece

Food info: You can also find hot news on recent food-related topics at: www.food-info.net

MISCELLANEOUS

ETHICS & INNOVATION IN FOOD SCIENCE AND TECHNOLOGY

International Congress IN MEMORY OF CARLO R. LERICI

Bertinoro (FC, Italy), 18th - 19th March 2010

University Residential Center of Bertinoro, Via Frangipane 6

On March 2000, Prof. Carlo R. Lericci, one of the most leading scientist in food science in Italy, passed away.

Graduated in Chemistry at the University of Bologna, he begun his research activity in the food science area, designing an innovative research approach in the food quality related to physical and chemical changes during processing. He addressed his interest to the new needs of the food industry, at the time in strong development stage. He started to be part of the international research framework as a visiting scientist at M.I.T. at the beginning of 70's under the supervision of Prof. Markus Karel, sharing this experience with other emerging scientists as well as Ted Labuza, James Flink and Piotr Lewicky. Back to Italy, he was one of the first national teacher and researcher in Food Technology.

His scientific interests were initially pointed to dehydration of food matrix, osmotic treatments, volatile retention, solid-vapour interaction, water relation in food, intermediate moisture foods and, in the last part of his life, on the relationship between food and health.

Even though his career developed mainly at the University of Udine as a full professor and a delegate of the Rector for the research activities, he remained strongly linked to his first research team in Bologna. A generation of food technologists and researchers has grown under his guidance and were influenced by the Carlo's perspective along 20 years, bringing his teaching in both academia and industry.

To his memory, in the frame of the Centro Lericci's activities, Carlo's colleagues and friends wish to commemorate his scientific, human and cultural profile, organizing an international event, recalling Carlo's wide view on scientific and ethical aspects on food production and development. Among the speakers, Andrzej Lenart from Warsaw University, Harris Lazarides from Aristotle University of Thessaloniki (also pioneers in osmotic dehydration research together with Carlo and his team) and Ronan Gormley from Dublin, who shared with Carlo the exciting experience of the Flair Flow Europe project..

The "Centro Lericci", born in 2005 on initiative of Residential University Center of Bertinoro together with Bologna University, organizes Events on Food Quality and Food Safety.

More info: <http://www.centrolericci.ceub.it/index.cfm?wamb=4>

(Marco Dalla Rosa, University of Bologna)





PREVIEW FOR NEXT NEWSLETTER

- Subsections and National Representatives of IFA, prepared by Gerhard Schleining and Helmut Glattes;
- Recognition of the IFA membership, prepared by Gerhard Schleining and Helmut Glattes;
- International Conference FoodInnova 2010 organized by ISEKI partners: Technical University of Valencia and University Institute of Food Engineering for the Development.



ISEKI-Food Association

c/o Department of Food Science and Technology
 Muthgasse 18, A-1190 Vienna, Austria
 Tel: +43-1-36006-6294, Fax: +43-1-36006-6289,
 email: office@iseki-food.net
<https://www.iseki-food.net/>
 registered under Austrian law ZVR: 541528038

Reference coordinators	Editorial members
Mona Popa WP2	Cristina Silva
Helmuth Glattes WPM6	Rimantas Venskutonis
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Designer Adriana Sterian	

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