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EDITORIAL

by Margarida Vieira, ISEKI-Food Association President, Portugal

The [UN Ocean Conference](#) took place, very recently, in Lisbon, Portugal. This Conference stressed the need to propel much-needed science-based innovative solutions to manage, in a sustainable way, the oceans, involving green technology and innovative ways of using marine resources. Due to the increased concentration of gases that cause the greenhouse effect, heat is retained causing drastic changes in the climate system. At this moment there is a gap between the energy that is released from our planet and the solar energy that is received called the earth's energy imbalance (EEI). The oceans absorb 90% of the EEI which causes their warming and, in a reaction chain, the melting in the poles occurs with consequent increase the sea-water level decreasing the area of arable land followed by catastrophic climate changes and the extinction of various species of earth and marine animals and flora, i.e. the loss of biodiversity.

A plastic island three times the size of France floats in the Pacific Ocean and a second one grows in the North Atlantic. The U.S. Environmental Protection Agency (EPA) stated that 5.3 percent of municipal solid waste comes from plastic containers and packaging, most of which is dumped in landfills or the sea and it is predicted that by 2050, our oceans will have more plastic waste than fish. As individuals, we are finally acquiring a, so far, dormant awareness, that the human being is destroying his planet at a frightening speed and that the legacy we will leave to future generations can be dramatic if we do not act now to reverse the situation. Many governments are taking measures. The UN Secretary-General is stressing the urge to act. Goal 14 of the 2030 Agenda for Sustainable Development stresses the need to conserve and sustainably use the world's oceans, seas and marine resources, focusing on several ocean concerns, including reducing marine pollution. As President of the Iseki-Food Association, I feel that I also have a say on this highly important issue. The Food Industry has to find materials other than non-biodegradable plastics to pack their food products. The way to do it is by reinforcing the funding of research projects to develop new materials that may degrade without leaving debris behind, the so-called micro-plastics that are very abundant in the oceans and that due to their joyful colors mimic fish food and enter the food chain in this way. Education in food studies has to enhance, update and increase all matters related to sustainable materials in Food Packaging. It is in our hands to contribute to reverting the actual situation. So I challenge all the members of the ISEKI-Food Association to act because the Oceans need you!

NEWS FROM THE ISEKI-FOOD ASSOCIATION

7th International ISEKI-Food Conference – Save the date!



7th INTERNATIONAL ISEKI-FOOD CONFERENCE

The 7th edition of the ISEKI-Food Conference will take place in France at AgroParisTech-University of Paris-Saclay on 4-7 July 2023, with the theme “Next-Generation of Food Research, Education and Industry”.

The ISEKI-Food conference will focus on future challenges in education in food science and technology, in research activities related to production, processing, quality and safety, packaging of foods and in societal engagements in the field. The conference is dedicated to scientists, engineers, and students from universities around the world as well as the food industry, thus helping to bridge universities, research and industry. It provides opportunities for the delegates to exchange new ideas and application experiences face to face, establish business or research relations, and find global partners for future collaborations.

Conference topics:

Education: Challenge of education in a changing world

Research: Next generation of foods

Societal engagement: Society and food industry

Useful information, detailed topics and important deadlines will be announced soon on the conference website.

We expect around 400 participants, with plenary lectures given by experts in the field of Food Science and Engineering from around the World. Selected works will be proposed for publication in a special edition of a respected international scientific journal and the best posters will be awarded. Several pre-conference events will be organized.

We wait for you in Paris, where you can have a *pot-pourri* of education, research, and societal engagement in the field of Food Science and Technology and where you will enjoy Paris!



SAVE THE DATE!

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5th ISEKI e-conference – Current food innovation trends

by Liliana Tudoreanu, ISEKI-Food SIG “Food Structure and Bionanotechnology”, University of Agricultural Sciences and Veterinary Medicine of Bucharest, Romania

We are happy to announce the upcoming 5th edition of the ISEKI e-conferences “*Current food innovation trends; the texture and consumer perception perspective*” which will take place ONLINE from 23rd of November to the 25th of November 2022.

The e-conference will be supported by the ISEKI-Food Association and will be organized in collaboration with the Department of Food Science and Technology, International Hellenic University, Greece, as the main organizer, Banat University of Agricultural Sciences and Veterinary Medicine “King Michael I of Romania” from Timisoara, Romania, as co-organizer and the ISEKI Special Interest Group (SIG) “Food Structure and Bionanotechnology”.

The e-conference will include both oral presentations and posters dedicated to topics regarding:

- Health and Nutrition
- Clean label ingredient innovation
- Food safety & Risk assessment
- Food packaging innovation
- Biotechnological approaches for sustainability
- Diversifying our protein sources
- Food quality and authenticity
- Consumer perception and market needs

A special section for students will be organized. All students are welcome (PhD, Master and regular students)! The organizers wish to encourage the students’ participation and will organize a separate section where students can present their research work. The best three student oral presentations will be awarded as well as the best three student posters. The awards will be supported by ISEKI-Food Association and the conference sponsors.

More details on the event [here](#).

5th ISEKI e-conference

“Current Food Innovation Trends; The Texture and consumer Perception Perspective”

23 - 25 November 2022, - online event

Contact: edu.training@iseki-food.net

Retirement of the ISEKI-Food secretary

The retirement announcement of a co-worker always brings mixed feelings. Sadness for those who will miss the everyday contact with the colleague but happiness to the retiree who will have from now on the deserved free time to do whatever was left behind due to dedication of so many hours to the job. That is how we feel right now because Anita Habershuber just retired last May from the ISEKI-Food Association where she was a dedicated office manager in the Secretariat & Conference Management. While I've only had the chance to work with her briefly, it's clear that her dedication to all our members has made a huge positive impact on our association. From her start, in the early days of the ISEKI-Food Association where she would work for free, through becoming part of the staff in 2010, Anita has been an essential fixture in our association, always very passionate, professional and with a quick wit all at the same time.



Anita, thank you for your incredible contributions to our Association! We at the ISEKI-Food Association will certainly miss you and hope that retirement only brings you wonderful things. We hope that you can come to the 7th ISEKI Food Conference in Paris next year because we want to honor you in person.

[Margarida Vieira](#)

[ISEKI-Food Association President](#)

[Portugal](#)

Replacement of the Editor-in-Chief of the International Journal of Food Studies

Regular readers of the International Journal of Food Studies may have read the introduction by Dr. Cristina Silva when [Vol 11, No 1 \(2022\)](#) was launched, which is also a goodbye from her position as Editor-in-Chief of this journal. At her request, Dr. Cristina Luisa Miranda Silva stepped down from her position of Editor-in-Chief of the ISEKI International Journal of Food Studies becoming an Associate Editor from now on. Thanks to the devoted efforts of Dr. Cristina Silva, our journal is currently listed in the databases of Scopus and SCI, EBSCO, FSTA, DOAJ, ULRICHSWEB, Serpa/Romeo, Portico and Google Scholar, playing a pivotal role as an international journal. Based on the last Scopus update, IJFS is now in the Q3 best quartile but with the Web of Knowledge indexing application, the scientific journal international metrics hopefully will increase with recognition of the journal and papers' quality. On behalf of the ISEKI-Food Association, I express my great thanks to Dr. Cristina Silva for all she has done for the journal in the past decade!



I am honored to welcome the new Editor-in-Chief Dr. Jesus M. Frias Celayeta, an ISEKI member since the start of the Association, from the Dublin Institute of Technology - Environmental Sustainability and Health Institute in Ireland. Dr. Jesus Frias was a layout editor since the launch of the Journal. We wish Dr. Jesus Frias all the best in his mandate and hope that he may keep raising awareness of the IJFS strengths while maintaining our high-quality peer-review process on a fast turnaround.

[Margarida Vieira](#)

[ISEKI-Food Association President](#)

[Portugal](#)

NEWS ABOUT ISEKI-FOOD ASSOCIATION MEMBERS/PARTNERS

1st Annual Nordic Food Forum, Trondheim 21-22 September 2022

by [Janna Crobotova, Norwegian University of Science and Technology, Norway](#)

The Norwegian University of Science and Technology (NTNU) together with Lund University will organize the 1st Nordic Food Forum event dedicated to future sustainable food systems which will be hosted by NTNU in Trondheim on 21-22 of September.



The 1st Nordic Food Forum in Trondheim will gather Nordic food colleagues under its roof to strengthen innovation, co-creation, and networking. The Forum will act as a catalyzer in bringing together academia, industry and food actors, SMEs, and startups to discuss Nordic Food System Transformation. It will include consumer perspectives, foodtech opportunities and future perspectives for sustainable development.

The Forum will focus on key elements in succeeding with a sustainable change of the food system and define the future in our Nordic food context. We will co-create and jointly develop strategies and effective initiatives for the sustainable processing, manufacture and consumption of food products considering issues related to quality, stability, and consumer trust.

This event will facilitate networking among different stakeholder groups from researchers, industry players, food entrepreneurs, policy makers and funding organizations. It will comprise presentations, debates, food concepts demonstrations, food innovations and a kick-off of a PhD course. We have an impressive list of speakers from policy makers, researchers, and industry and we also offer the possibility to send abstracts for short presentations on each topic.

The main focus of the Forum will be on the following topics:

- Circular food systems for less food loss and waste
- Unexplored resources and novel technologies for sustainable food systems
- Sustainable food systems for a healthy planet and people
- Education and capacity building for sustainable food systems

And orchestrate debates on:

- Public meals as a lever for food systems change
- How to advance the transitioning to sustainable food systems – A systems approach
- The role of aquaculture and agriculture in sustainable food systems

We look forward to seeing you in the fall and do note that Trondheim and Trøndelag won the title as a European region of Gastronomy in 2022.

More information about the Forum and registration can be found on the event website: [1st Annual Nordic Food Forum, Trondheim 21-22 September 2022 Tickets, Wed 21 Sep 2022 at 09:00 | Eventbrite](#)

NEWS ABOUT PROJECTS WITH ISEKI-FOOD ASSOCIATION PARTICIPATION

The FAIRCHAIN training programme begins

by Luminita Ciolacu, Katherine Flynn, Line Friis Lindner and Luis Mayor, ISEKI-Food Association



Learn about Intermediate Food Value Chains and earn a certificate!

The FAIRCHAIN 'Introduction to Intermediate Food Value Chains (IFVC)' course is 90 minutes of innovative microlearning lessons on differences between FVCs; IFVC definition, benefits, challenges; and projects/pilots/examples/ways to get involved in IFVCs.

The course is open until 15 July 2022 on the [ISEKI-Food Association's Moodle Platform](#) and easily accessible via the [FAIRCHAIN-managed Sustainable Food System Innovation Platform](#), free of charge! All who complete the course successfully receive a FAIRCHAIN certificate.

FAIRCHAIN FoodFactory-4-Us Competition 2022 call for student applications is open!



Students are invited to join the 2022 [FoodFactory-4-Us International Student Competition](#) addressing the question: *How can modernization of a traditional food contribute to your regional food value chain?* Teams of 3-5 students enrolled in food-related programmes anywhere in the world (max 1 PhD student) should send their [application](#) by 15 September 2022. From October - December 2022, students attend five online, action-oriented and innovative trainings in which they improve

their group cooperation skills while working on a real, food industry-based problem in sustainability. The competition ends with a Virtual Conference where all teams present their projects and the winners are announced. Among the fabulous prizes for the winning team are a travel and accommodation grant to participate in the Swedish Food Hack of autumn 2023! Feel free to share the [call](#) in your network!

FIELDS partners meet face-to-face in Paris

by Ana Ramalho, Christoph Knöbl and Luis Mayor, ISEKI-Food Association



The FIELDS ERASMUS+ project reached its mid-term. After two pandemic years, with all the work developed in virtual environments, partners finally met face-to-face 30-31 May in Paris at the ANIA facilities. Presentations started with the work done on skill needs identification, where very valuable outcomes were obtained from focus groups, a skill needs survey and the [future scenarios analysis](#). Then, the new developed job profiles on Bioeconomy, Sustainability and Digitalization were described. Then the last advances in curricula design, currently under development, were thoroughly presented. The importance of the databases developed in the project was noted. These database are open to the public and available through the links provided here: [curricula](#), [projects](#), [best practices](#), [regulatory frameworks](#) and [funding opportunities](#).

Follow FIELDS progress and outcomes through its [website](#), [LinkedIn](#), [Facebook](#) and [Twitter](#).



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

A snapshot of the latest FNS-Cloud publications

by Luminita Ciolacu, Katherine Flynn and Luis Mayor, ISEKI-Food Association

Existing Food and Nutrition and Security (FNS) resources, including data, knowledge and tools are nowadays fragmented, heterogenous and often have differences in syntax and semantics. To link different food databases, standards and platforms researchers in the FNS Cloud project aim to make FNS resources “communicate” and “work together”. Here are plain language short summaries of their latest work!

Stay informed and read other summaries of interesting publications on the [FNC-Cloud Project website](#).



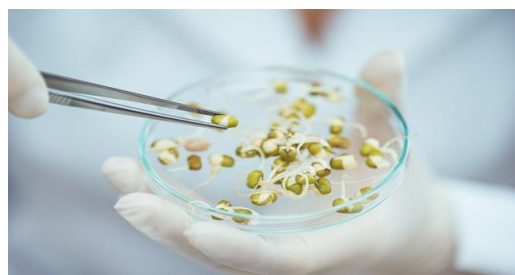
FoodViz tool to simplify food and nutrition data analyses

Studying food and nutrition across cultures remains a challenge. In part because data are recorded using different terms and standards and they are therefore not comparable: you may say 250ml of porridge while your colleague calls the same food one cup of oatmeal, for example. This heterogeneity of food terms and standards can be addressed by FoodViz, a new tool which aims to make the link between different food terms, standards and resources. This tool can help make dietary experts more familiar with food annotation, or the semantics of food and ingredient names, and therefore make research and dietary menu preparation easier. FoodViz is a single page application developed with React, a JavaScript library for building user interfaces, and served by a back-end containing pre-processed recipes already annotated and mapped by the FoodViz developers. The developers strive for a user-friendly tool that makes it easy to find ingredients and recipe descriptions. FoodViz will be able to filter more than 23,000 recipes by name or category. This tool will likely be useful both for researchers and in the making of e.g., hospital and dietary menus.

Based on: FoodViz: Visualization of Food Entities Linked Across Different Standards. Stojanov R, Popovski G, Jofce N, Trajanov D, Seljak B, Eftimov T. Machine Learning, Optimization, and Data Science. (2020). pp 28-38. doi:10.1007/978-3-030-64580-9_4

Mix and match food nutrition security data

A seemingly simple food research question such as, ‘How does the sugar content of breakfast cereals differ among European countries?’ is not so easy to answer. Analysing data sets from multiple sources, which are increasingly diverse, heterogenous, fragmented and/or have differences in syntax and semantics, make such studies difficult or impossible. Interoperable food nutrition security (FNS) data platforms that allow data sets to “communicate” and “work together” are needed to address questions which rely on diverse data. A useful data platform should meet “interoperability criteria”, that is the key data features of i) consistent file formats, ii) terminology, and iii) reporting formats – this will make data findable, accessible, interoperable and reusable (FAIR). The authors provide a step-by-step action plan for building such a data platform and test their own FNS-Cloud platform with two food research questions. Platforms like this will allow (semi-)automated FNS data integration needed to answer important food research questions that involve multiple and diverse data sets: from those on food composition, authenticity, toxicity and sustainability, to food consumption, behaviour and socioeconomic data, and finally health biomarker and disease outcomes data.



Based on: Emara Y, Koroušić Seljak B, Gibney ER, Popovski G, Pravst I, Fantke P (2022) Workflow for building interoperable food and nutrition security (FNS data platforms, Trends in Food Science & Technology 123:310-321. doi:https://doi.org/10.1016/j.tifs.2022.03.022

Discover the EQVEGAN project - innovative training activities for the plant-based food industry

by Foteini Chrysanthopoulou, Christoph Knöbl and Luis Mayor, ISEKI-Food Association

On 1 June 2022, the EQVEGAN project organized a webinar to present the training modules that are being developed within the project. More than 100 participants from the food industry, education, and other organizations attended the event and took advantage of the training activities.

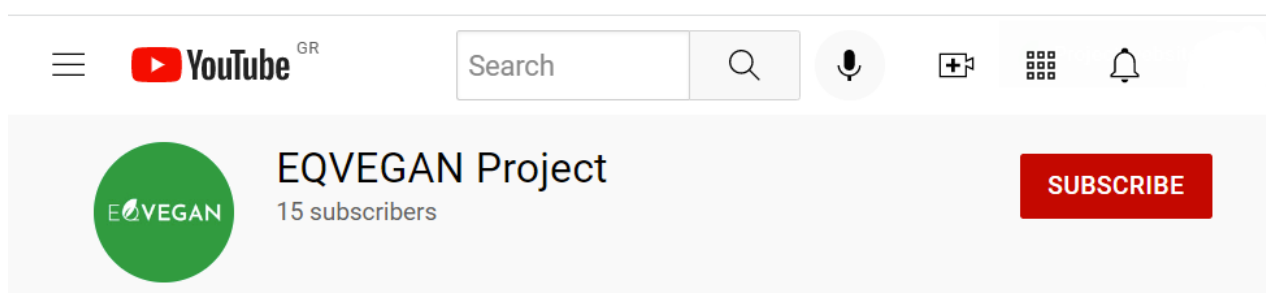


The event covered the following topics:

- Project introduction: trainings and other project activities (by Rui Costa)
- Green skills training module: greener food intake (by Jasenka Gajdos)
- IT skills training module: How to teach automation to a food engineer? (by Nuno Ferreira)
- Plant-based processes training module: technology of oat drink (by Markus Ojala)
- Developing soft skills in higher education (by Susanna Gonçalves)

All presentations can be watched on demand on the new EQVEGAN YouTube channel. Discover EQVEGAN and find out more about its activities on the project website and on the FoodSkills portal.

Become an EQVEGAN stakeholder and benefit for free of the trainings by registering in the EQVEGAN stakeholders' database.



Don't forget to follow EQVEGAN on social media Facebook, LinkedIn, Twitter and subscribe to the EQVEGAN YouTube channel!



With the support of the Erasmus+ Programme of the European Union

e-SafeFood - Make food safety your expertise

by Luminita Ciolacu, Luis Mayor and Federica Striglio, ISEKI-Food Association



e-SafeFood is the acronym for the “Development of a comprehensive e-training programme on microbiological safety in food chains for current and future professionals” project. The project runs from January 2022 through June 2024 (30 months) and involves 4 partners from 4 European countries: [Association de Coordination Technique pour l’Industrie Agroalimentaire](#) (France, project coordinator), [Alimento Group](#) (Belgium), [Instituto Politecnico De Braganca](#) (Portugal) and [ISEKI-Food Association](#) (Austria),

The aim of the project is to develop an interactive online training programme, made with user-tailored pedagogical material, on microbiological food risks, to improve the knowledge of students, educators, researchers, and agri-food professionals (including SMEs). This online training programme will have a strong practical approach and will be certified at the European level.

The e-learning will be located on the [IFA e-learning platform](#) and will include practical exercises, demos, tutorials, quizzes, and case studies. Training topics will cover: shelf life, control of microbiological hazards, process validation and risk analysis at basic, intermediate and advanced levels.

Project details can be found on the ISEKI Project Overview page [here](#).

Contact: Gemma Cornuau, Project Coordinator: g.cornuau@actia-asso.eu

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



NEWS ABOUT OTHER PROJECTS

Ethical Food Entrepreneurship

by Elsa Ramalhosa, Instituto Politécnico de Bragança, Portugal



Erasmus+ Project ...Food for People – Planet – Profit

This Erasmus+ project is Europe's first Higher Education Institution (HEI)-led ethical food entrepreneurship programme. Its objective is to contribute to the professional development of food HEI & Vocational Education and Training (VET) educators, by increasing their pedagogic skills to develop and teach new food entrepreneurship supports, based on the triple-bottom-line, planet, people, and profit.

We hope to empower a new generation of food entrepreneurs to start, grow and adopt new ethical food enterprises and consequently accelerate progress across key elements of the Sustainable Development Goals (SDGs). If we empower small medium enterprises (SMEs) and start-ups, we are directly helping to breed the innovative food concepts and thriving new businesses that the European Union (EU) needs.

For more information, please consult our [Facebook page](#).

Partners: Savonia-Ammattikorkeakoulu Oy (Finland, Coordinator), Instituto Politécnico de Bragança (Portugal), Antalya Bilim Universitesi (Turkey), European E-learning Institute (Denmark), Bia Innovator Campus CLG (Ireland) and Momentum Marketing Services Limited (Ireland).

Project start date: 01st January 2022

Project end date: 31st December 2023

NEWS ABOUT EDUCATION AND TRAINING

Summer School INRAE - PHENOLACTWIN

by Christine Morand, Clermont-Ferrand, France



PhenolAcTwin

Enhancing Research and Innovation Capacity of TUBITAK MRC Food Institute
on Dietary Polyphenols and Bioavailability/Bioefficacy



Within the frame of the **PhenolAcTwin** project, from 12 to 15 September 2022 INRAE will organize in Paris a Summer School focusing on *“Innovative approaches and tools to substantiate the link between dietary polyphenols and health – From clinical to mechanistic research”*. The scientific program and information for registration can be found [here](#).

In this training, a diversity of innovative approaches to develop research on polyphenols and health will be addressed by international experts, including meta-analysis, microbiome analysis, nutrigenomics and in silico docking. This training aims to maintain tight connections between trainees and trainers in order to provide an appropriate support to young scientists in their future research and favour the development of collaborative projects.

This 3-day training school is open to young scientists and registration is free of charge.

The attendance to this training will be a good opportunity for students and young researchers who are developing research on polyphenols to increase their knowledge and capacity building through networking.

EFFoST/IFT-NPD Workshop and Short Course on Nonthermal Processing of Foods

by Francesco Marra, University of Salerno, Italy



The 2022 EFFoST / IFT-NPD Workshop and Short Course on Nonthermal Processing of Foods will be hosted by University College Dublin and held in the city of Dublin, Ireland 4-6 November 2022.

We would like to invite you to consider your participation at this event.

The food industry is currently facing many major challenges including a growing global population that is also ageing, the need for improved sustainability in the food supply, and increasing consumer demands for greater product choice and confidence. All in a market where diet and health are increasingly coming to the forefront as consumer priorities

Nonthermal processing technologies offer processors a set of new innovative processing 'tools' which find 'niche' applications either as alternative unit operations to conventional methods or are retrofitted into existing manufacturing lines for process intensification purposes. These technologies can and will make a very valuable contribution to each of the challenges faced by the industry mentioned above. The EFFoST / IFT-NPD Workshop and Short Course promises to continue the extraordinary success of previous meetings, providing a legacy and foundation for future meetings and we expect to attract upward of 250 attendees for this workshop.

We also have a postgraduate Thesis in 3 competitions for which sponsorship is required

Contact Details for more Information

Colm O'Grady

Partnership and Exhibition Commercial Manager NTP Workshop 2022

Mobile +353 87 2233 477

Email: Colm@conferencepartners.ie

<https://ntpworkshop.eu/>

UPCOMING FOOD-RELATED EVENTS / WEBINARS

July 2022

5-7 July 2022

20th ICC Conference 2022 – Future Challenges for Cereal Science and Technology

More information: <https://icc2022.meetinghand.com/en/>

Vienna, Austria | Hybrid

10-13 July 2022

IFT FIRST: Annual Event and Expo

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

Chicago, United States | Hybrid

August 2022

28-31 August 2022

Food Micro 2022 – Next Generation Challenges in Food Microbiology

More information: <http://foodmicro2022.com/>

Athens, Greece

September 2022

20-23 September 2022

TAE 2022 - 8th International Conference on Trends in Agricultural Engineering

More information: <https://2022.tae-conference.cz/>

Prague, Czech Republic

27-30 September 2022

11th Central European Congress on Food and Nutrition

More information: <https://cefood2022.si/>

Čatež ob Savi, Slovenia

October 2022

16-18 October 2022

8th International Conference on Dietary Fibre 2022

More information: <https://www.dietaryfibre.org/en/?idU=3#>

Leuven, Belgium

20-21 October 2022

RETASTE: Rethink Food Waste

More information: <https://retaste.gr/>

Athens, Greece

20-22 October 2022

2nd International Conference on Advanced Production and Processing

More information: <https://www.tf.uns.ac.rs/en#lat>

Novi Sad, Serbia

27-28 October 2022

GENP 2022 International Conference

More information: <http://genp2022.pbf.hr/>

Poreč, Croatia

31 October - 3 November 2022

21st IUFOST World Congress – Future of Food – Innovation, Sustainability & Health

More information: <https://www.iufostworldcongress-singapore.com/home>

Singapore

November 2022

3-4 November 2022

7th International Food Safety Congress

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

Istanbul, Turkey

New! 4-6 November 2022

36th EFFoST/IFT-NPD Workshop on Nonthermal Processing of Foods

More information: <https://ntpworkshop.eu/>

Dublin, Ireland

7-9 November 2022

36th EFFoST International Conference 2022

More information:

<https://www.fffost.org/fffost+international+conference/fffost+conference+2022/default.aspx>

Dublin, Ireland

New! 17 November 2022

1st International Congress on Food, Nutrition & Public Health

More information: <https://www.iseki-food.net/events/1st-international-congress-food-nutrition-public-health>

Lisbon, Portugal

30 November - 2 December 2022

10th International CONGRESS of Food Technologists, Biotechnologists and Nutritionists

More information: https://pbn2022congress.pbf.hr/?page_id=59

Zagreb, Croatia

June 2023

New! 19-23 June 2023

ICEF14 – International Congress on Engineering and Food

More information: <https://icef14.com/en/welcome/4>

Nantes, France

July 2023

New! 5-7 July 2023

7th ISEKI-Food Conference

More information: [coming soon](#)

Paris, France

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