

# newsletter



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ISEKI\_Food on Facebook and Twitter?!!**

## **Editorial**

*by Paola Pittia*

Dear ISEKI\_Food 4 partners and ISEKI\_Food friends,  
time goes by...18 months have gone since the start of the ISEKI\_Food 4 network on 1<sup>st</sup> September 2011. Now it is already time for the intermediate report...with the collection of the various deliverables outcome of the carried out and completed activities.

I would like first of all to thank the Workpackage Coordinators and Core Group members for their commitment in the planning and management of the project activities: surveys, workshops, virtual platform, the PhD newsletter....

A special thanks is for those partners that dedicated some working time in the development of the activities as required by contributing to the forums, planning and developing workshops, filling in the questionnaires, editing the e-journal, sending news for the newsletter,... and, last but not least, disseminating our project within his/her institution as well as at national and international events.

The success of the ISEKI\_Food network and depends mainly on how we will be able to develop the activities of the project and achieve the target objectives with a real and positive impact on the implementation and modernisation of the education and training of the future generation of Food scientists and technologists. For this we need the collaboration of you all as project partners, but also of your colleagues, students and any other interested party.

Many activities are ongoing and on the way to be finalised, including the coming soon 3<sup>rd</sup> issue of the *International Journal of Food Studies* (<http://www.iseki-food-ejournal.com/ojs/>), the *Pilot Summer School* for the qualification of Higher Education teachers in Food Science, Technology/Engineering that will start next October and the 3<sup>rd</sup> *ISEKI\_Food conference* planned in Athens (21-23 May 2014). Don't forget to add these dates in your diary since now!

I look forward to meet all of you to the 2<sup>nd</sup> *Overall Meeting of the ISEKI\_Food 4* project held in Kaunas (Lithuania) and organised in collaboration with Rimantas Venskutonis and his team of the Department of Food Technology of the Kaunas University of Technology, 15-17<sup>th</sup> May.

This meeting will be an important event for the project: all the participants will be updated on the current and coming soon activities of the various workpackages and will be involved in a series of very interesting team working experiences, including a workshop on "*Knowledge and Technology Transfer in the Food area*" with invited experts that will favour a proper discussion within our network.

It will be a very good opportunity to meet old and new friends and to discuss on future collaborations and projects.

***If you don't have yet registered to the meeting....please contact me and the ISEKI\_Secretariat as soon as possible!***

See you very soon!!!

## ISEKI\_Food Projects

### **DISSEMINATION TOOLS: Progress in the ISEKI FOOD NEWSLETTER ,**

*by Mona Popa, WP2 core group member*

Apart from our internationally known quarterly newsletter in English language



thanks to the collaboration with some ISEKI\_Food 4 partners, the French, Greek, Hungarian, Romanian, Slovakian, Spanish, Turkish, Vietnamese versions are now available at <http://www.iseki-food4.eu/publications>. Some of them are published also on the local websites of our partners.

Any of you can become a **dissemination ambassador** of the ISEKI\_Food activities in your country by translating the project newsletter in the native language and disseminating it in your country to your colleagues, friends, students.

For more information please contact **Mona Popa** ([pandry2002@yahoo.com](mailto:pandry2002@yahoo.com)).

### **NEW SKILLS FOR NEW JOBS: Progress in WP3**

*by Katherine Flynn, WP3 core group member*



It is likely that you have already participated in a WP3 task. If not, there is still time! You can do a questionnaire on best practices in food science courses: we have one on the teaching of soft skills and one on team work and team building activities. You can also organize a Brainstorming Workshop where you follow a guide prepared at the 1<sup>st</sup> General

Assembly and, along with your colleagues, generate ideal ways to incorporate soft skills into your food science courses. At the University of Algarve Workshop, participants noted that the workshop provided an *“Opportunity to think together about an important topic about students’ education.”* The official deadline for these tasks has already passed so act today if you’d like to contribute.

A new WP3 activity has just gotten started and here there is still time to have your ideas included. A forum recently opened on the ISEKI\_Food 4 website following a Panel Discussion held at the 1<sup>st</sup> Steering Committee meeting. The topic is *needs/challenges of alignment of new skills in food studies courses/curricula*. Here you are invited to log in and post your ideas for strategies to develop new skills in our students. There are already several interesting ideas on-line, ranging from ways to teach creativity to the desire in industry for graduates with practical knowledge. This on-line forum will be followed by in-depth workshops at the 2<sup>nd</sup> General Assembly in Kaunas in May so join the discussion now and get ready for Kaunas.

All of the partner involvement in WP3 has resulted in some important outputs. A report on Innovative Skills for the Food Scientist of the Future and another on Food Studies Students’ Evaluation of their Learning followed the analysis of over 500 questionnaires. Among the interesting results is that currently employed food scientists believe that the **two most important skills for their jobs in the years ahead are soft skills: Thinking & Solving Problems** and *Being Responsible* were the highest ranked, rated Very Important by 64% and 59% of respondents, respectively. No technical skills were rated Very Important

by more than half of respondents: *Food Safety & Food Hygiene* was highest at 50% exactly.

Good news is that food studies students believe they are improving in their soft skills, but not nearly the same numbers. No skills had more than half of students rating their improvement, **based on their food studies courses**, as Excellent. Yet a soft skill, *Working with Others*, was highest ranked with 43% of students reporting Excellent improvement. No technical skills even reached 30% of students rating improvement as Excellent; the highest was Food Processing at 29%. These reports are available to members on the ISEKI\_Food 4 website and will soon be presented in a Webinar. Reports on team working and team building and databases of activities are more soon-to-come WP3 outputs.

Thanks to the whole ISEKI family for your contributions, from the WP3 Core Group: coordinator Marco Dalla Rosa (University of Bologna, Italy), co-coordinator Peter Ho (University of Leeds, UK), Margarida Vieria (University of Algarve, Portugal) and Katherine Flynn (SAFE Consortium, Belgium).

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### **Third cycle degree and technology transfer: state of the art of WP5 activities**

*by Chelo Gonzalez and WP5 core group member*

One of the activities carried out within this WG is the evaluation of the PhD studies contributions in training employees for the food industry, research scientists and practitioners. In addition, activities are aimed to evaluate desirable soft skills (linked to employability of doctoral graduates) that PhD students should acquire throughout their doctoral studies. In order to collect the latter information, **two types of surveys** have been developed (one for academia and one for industry) and sent to all partners. The survey for industrial partners has been also translated into six different languages (Spanish, French, German, Italian, Portuguese and English) and will be sent to national industrial associations. The collection of the responses is still ongoing. A preliminary draft of the results has been done and is available at the PhD Newsletter (see below)

A **PhD Newsletter**, coordinated by Prof. Victoria Ferragut from Universitat Autònoma de Barcelona, Spain, was developed. This newsletter will be published to implement and disseminate information about PhD topics and related research in Europe in the field of Food Science and Technology. The 1<sup>st</sup> issue will be available at the IFA webpage very soon (<https://www.iseki-food.net/students>).

A **PhD platform**, called **IFOOD4\_PhDnet**, coordinated by Ingrid Bauman (University of Zagreb, Croatia) is also under development. This virtual platform will include relevant information for PhD students related with soft skills material, PhD associations, relevant PhD articles and news for members, upcoming events and a forum to favor the exchange of ideas between our PhD students. This platform will be ready at the IFA webpage very soon (<https://www.iseki-food.net/students>).

In the next 2<sup>nd</sup> overall meeting, which will be held in Kaunas, Lithuania, 15-17 May 2013, a workshop on “Technology transfer, innovation and social responsibility in the Food Area” and an international open discussion to identify procedures for development of joint PhD programs to favor student exchange at the EU and international level will be organized.



## track\_fast

Europe's Food Science and Technology  
on a Fast Track



**TRACK\_FAST** is a EU funded support action, whose main objective was the "Identification of the training and career requirements of future European food scientists and technologists (FST), and implementation of a European strategy to recruit the next generation FST leaders" ([www.trackfast.eu](http://www.trackfast.eu)).

TRACK\_FAST organized recently an Open Symposium – 29<sup>th</sup> January 2013, Brussels – to present



the results achieved and outline recommendations for the future. The event brought together food industry representatives, training and higher education institutions and policy makers. A vision document: **THE NEW FOOD & DRINK PROFESSIONAL: Industry Growth by Focusing on People** was distributed and discussed by the participants. This document is now being distributed to National Professional Associations, Industry Federations and Training and Higher Education Institutions.

Please visit <https://www.trackfast.eu/node/344>.



The International Journal of Food Studies (IJFS – [www.iseki-food-e-journal.com](http://www.iseki-food-e-journal.com)), a journal of the ISEKI-Food Association, publishes articles on the following topics: Education, Research and Application, Critical Reviews of Scientific Literature, and Exchange of Views and Opinions of a Scientific Nature. The journal was launched in 2012 and publishes two issues per year.

The IJFS was recently included in the DOAJ (Directory of Open Access Journals, <http://www.doaj.org>)



<http://www.doaj.org/doaj?func=openurl&genre=journal&issn=21821054>, and in the directory LIVRE: <http://livre.cnen.gov.br>





The IJFS was also submitted to Google Scholar (<http://scholar.google.com/>),

and very soon all the journal papers will be automatically indexed and searchable. Google Scholar provides citations and metrics about authors, papers and journals.

The 3<sup>rd</sup> issue will be published beginning of April 2013, and after it will be possible to submit IJFS to the following platforms: Scopus, Web of Knowledge, and Journal of Citation Report. After acceptance by Web of Knowledge, it will take about 2 years to get the impact factor, since the Web of Science will be counting the number of citations in order to calculate the impact factor.

Make the IJFS your mean of communicating your main achievements in the field of Food studies in Education, Research and Industry.

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## News from IFOOD4 partners

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### Alfa III Agroempreses – a study to increase the entrepreneurship in Latin America

The Faculdade de Zootecnia e Engenharia de Alimentos of Universidade de São Paulo (Brazil) is partner of a Project ALPHA III, with the “Escuela Técnica Superior de Ingenieros Agrónomos y Montes” (Spain), MontpellierSupAgro (France), “Universidad Autónoma Gabriel René Moreno” (Bolivia), “Universidad Nacional de San Martín” (Peru) and “Universidad de Costa Rica” (Costa Rica) - coordinator, named “Fomento del emprendimiento en la educación superior para mejorar la inserción de los profesionales al mercado laboral del sector agroalimentario potenciando el desarrollo socioeconómico de la región Latinoamericana”, funded by the European Union (DCI-ALA/19.09.01/11/21526/279-160/ALFA III (2011)-64). This project intends to reach the following results:

- 1) Fomenting entrepreneurial culture: development of special competences and skills, foment the application of these capabilities, real contribution to society, in students of the agro-alimentary area.
- 2) Development of opportunities for students to have entrepreneurial experiences.
- 3) Academic leaders’ inclusion in the actions to change the academic paradigms.
- 4) Development of appropriate incentives for formers and inclusion of experiences in business sector in the formation process (entrepreneurs, enterprising).
- 5) Connection and exchange with the productive sector.

This project lasts 3 years and has started in December 2011.



Food innovation represents an ongoing challenge for researchers, industry, policy makers, suppliers and food chain managers. Consumers want good quality and tasty foods but are increasingly demanding nutritional and bio-functional properties for these foods, as more advanced research discoveries and facts are publicized.

Within this framework the ongoing research programmes carried out at European level, mainly supported by EU research funding or by national/regional research funds or by the food industry, are continuing at the highest scientific level by industrial and academic researchers. These activities include research on characterization, quality evaluation, and functionality of food and ingredients from both traditional and novel sources. Advanced and innovative technologies to improve food safety, maintaining food quality to prolong shelf-life, biotechnologies to increase nutrition and functional properties, highly efficient new analytical methods, new approaches to bio-packaging and food processing sustainability are all topics in which the main European research groups are actively involved, and having their research referred to.

Furthermore, the *omics* approach will allow food and nutrition to be considered as a whole, rather than as separate domains, to achieve the main objective, the optimization of human health and well-being.

The exchange of viewpoints and experiences between industrial and academic researchers and students will play a key role in creating the synergies needed to kick-start the development and innovation in the food science and food industry sectors following the recommendation to integrate organizations from universities, business and research in the “knowledge triangle” promoted by the European Institute of Innovation and Technology.

All the above topics will be the subject of plenary lectures, research papers and discussions at the next **EFFoST Annual Meeting** to be held in Bologna, Italy, from 12th-15th November, 2013. The conference programme will be focused on two topic streams, one addressing bio-based scientific approaches for food-human wellbeing interaction, and the other relating more specifically to bio-based technologies for industry competitiveness.

On behalf of the Organizing and the Scientific Committee I’m very glad to invite all of readers of this 6<sup>th</sup> ISEKI\_Food 4 newsletter to participate in this conference since it will certainly be one of the key events for the European community of food scientists this year.

I sincerely hope you will be able to join us in Bologna to make your contribution to the progress of our multidisciplinary science by presenting your research as a poster or oral presentation.

*Looking forward to welcoming you in Bologna.*

*Very best regards,*

**Marco Dalla Rosa - Conference Chair**

*Full Professor of Food Technology, Head of the Interdepartmental Centre for Agri-Food Industrial Research Alma Mater Studiorum - University of Bologna*

## ISOPOW XII, Intenational Symposium On the Properties Of Water

The first ISOPOW Symposium was organised in Glasgow, Scotland in 1974 with focus on food products. Since then, ISOPOW meetings promoted the exchange of knowledge of the role of water for material properties in fields of foods, pharmaceuticals and biological systems.

The congress that will be held Fiskebäckskil (Sweden) on August 19 – 23, 2013, has a strong participation of industry and has been an important platform for a dialogue between academic and industrial scientists/technologists. In addition, there will be a special ISEKI session to encourage discussions with students.

Symposium topics include: Mass transport in soft water based materials Material structure; Flow and diffusion; Modelling and simulation of water in soft structures; Powders – drying, rehydration and glasses Process structure-relationships; Water in powder processing; Powder structure and functionality; New measurement techniques Microstructure and nanostructure design; Building structures for product design

An overview of the state of the art and a detailed focus on recent problem areas are given by the keynote lectures. Oral and poster contributions are grouped in session around the research topics of the ISOPOW conference.

The Online Registration Call can be found on <http://www.chalmers.se/chem/isopow-xii-en/> or on the ISOPOW homepage ([www.isopow.org](http://www.isopow.org)).

**Deadline for submitting abstracts of oral and poster presentations: 30 of April 2013.**

**For more information contact:** Niklas Lorén, SIK, Sweden, [Niklas.Loren@sik.se](mailto:Niklas.Loren@sik.se)



## ISEKI-Food Association (IFA) News

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### The IFA website

Since the last Newsletter issue we have introduced and made the following additions:

- we have invited our members to include their “Geo-Coordinates” into their profile, to make it easier to find the places where our members are located ([https://www.iseki-food.net/ifa\\_members](https://www.iseki-food.net/ifa_members))
- the access to some of our content, e.g. database for teaching materials, pilot plant and laboratory equipment, recorded webinars, etc. have been restricted only to IFA members
- Through the help of our IFA-National Representatives we were able to include more information about the country and its Food related education programs eg. in Norway, Canada and Belgium.

Please visit the IFA website to keep updated of all our activities!

For more information please contact our secretariat ([office@iseki-food.net](mailto:office@iseki-food.net))



## ☞ Past IFA events

### - Workshop on "Risk communication"



IFA has organized a very successful workshop on Risk communication with speakers from authorities, industry and universities in February 2013 in Budapest. Presentations are available for IFA members at <https://www.iseki-food.net/WS-Risk-Communication>.

### - Session on Food Safety Education and CPD – Standards, Schemes, Offerings

IFA has supported the organisation of the 4th MoniQA International



Conference "Food Safety under Global Pressure of Climate Change, Food Security and Economic Crises" (<http://budapest2013.moniqua.org/>) in Feb. 2013 in Budapest by contributing and chairing the session *Food Safety Education and CPD – Standards, Schemes, Offerings*.

## ☞ Future IFA events

### ◆ Join us at the 3<sup>rd</sup> SCHOOL OF NANOTECHNOLOGY: Applications in the food chain, 30-31 May, Skiathos, Greece



IFA is organising a one and a half day pre-conference workshop to the [FABE 2013 International Conference on Food and Biosystems Engineering](#) to further explore the use of nanotechnology in food. This school is organized in lectures describing the most updated research in the field and half-day of practical work in which the participants can learn of some techniques applied to the development and characterization of food grade nanomaterial. Companies are welcome to present their products during this workshop. Registration is

open at [https://www.iseki-food.net/nanoworkshop\\_skiathos](https://www.iseki-food.net/nanoworkshop_skiathos).

### ◆ NutrEvent: IFA patronage



IFA is supporting this international event held in Lille, 19-20 June.

IFA will get a **free pass** for its members as a gift to thank its efforts of promotion. If you are IFA member and you are interested to use one of these pass, please contact [office@iseki-food.net](mailto:office@iseki-food.net).

## **THE IMPORTANCE OF VOLUNTEER ENGAGEMENT IN IFA**

Today IFA is a successful non-profit making association with the main aim of promoting the integration of science and engineering knowledge into the food chain and a platform for Professionals of the Food Industry and in Higher Education.

Part of the success of IFA is due its valuable volunteers (currently the Board members, the different Committee Members, some IFA National Representatives etc.). All our volunteers are a valuable part of IFA and the time, skill and experience they bring to our Association are not measurable. They are the backbone of the association and important for our further success.

### **What is the return of the volunteer engagement?**

- They are associated with IFA, as a recognized organization
- becoming part of the IFA-leader teams and well known in the internationally IFA-family
- increasing her/his own knowledge and skills, etc.

Because our Association is continually expanding its service-and our current volunteers are not able to fulfill all the new necessary activities we are looking for new volunteers, especially in the fields of training, e-learning, public relation, publication, database management etc. If you are interested to become an IFA Volunteer please contact the IFA-Secretariat under [office@iseki-food.net](mailto:office@iseki-food.net). The Board will then decide on the nomination.

## **TRAINING**

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### **Uni-Key helps mobile students to discover their business potential**

*contribution from Institut inter.research e.V., Fulda Germany*

The international project team Uni-Key ([www.uni-key.eu](http://www.uni-key.eu)) develops a novel on-line course, which is targeted to students, who spend a semester abroad, e.g. in the framework of the Erasmus Placements Programme. The mission of the project is to “unleash the entrepreneurial mindset” among those mobile students. The team, which consists of Universities, Chambers, Associations and Enterprises, has identified key situations each student undergoes when staying abroad and turns those situations into learning modules, which train entrepreneurial (soft) skills such as creative thinking, problem solving, financial management, seizing opportunities etc. The resulting course



takes advantage of the fact that students (often unconsciously) go out of their comfort zone, when going abroad. It makes students aware of the unique learning potential they have abroad and supports them e.g. in the development of their own personal development plan, in performing the role of an ambassador of the home environment when being abroad and as an ambassador of the host environment, when returning home. The course is currently piloted and the final course will be available in October 2013.

Meanwhile everybody interested in this learning opportunity for his or her students can get in touch with the project manager Thomas Berger in Fulda, Germany ([berger@inter-research.de](mailto:berger@inter-research.de)).

Those who want to get a flavor of the course can register for free to participate in the “Uni-key challenge”, which is a public module designed as a “challenge game”. There is even a prize – you can win a journey to the award event in Brussels! Just follow the link: <http://www.uni-key.de/course/course/view.php?id=49>

Furthermore Uni-Key develops a learning module for the host side of an internship or traineeship in an organisation abroad. Employers and entrepreneurs can get training in the management of foreign interns or staff. The free registration for the pilot course starting in May 2013 is still open on the Uni-Key project website: [www.uni-key.eu](http://www.uni-key.eu)  
The Uni-Key project is funded by the European Commission through the Erasmus Programme.

## MISCELLANEOUS



### New and less known water properties Jan Brindza, DeziderToth

Recently in many countries is observable a decrease of the drinking water quality, caused by several factors. This highly serious problem is affecting the population health standards decline, what is partly connected with the food and nutrition quality decrease

(owing to high quality water limited availability). Therefore many research, developmental and production workplaces are intensively engaged into seeking of new methods and technologies for water revitalization and its quality increase. In the frame of these innovative processes are tested many newly discovered and detected water properties, and among them occur several highly important or even surprising facts. These trends and topics are long-termly searched in the frame of cooperative relations of the Institute of Man Ecology in Kyiv (Ukraine), company MERCI\_M in Prešov (Slovakia), non-profit organization AGROGENOFOND (Slovakia) and the Slovak University of Agriculture in Nitra. The results gained in the implementation of mutual research and developmental projects has been published in different forms, one being the cycle of scientific seminars „New and less known water properties“. The third of such seminars was organized in March 12-13, 2013 at the Slovak University of Agriculture in Nitra under the leadership of Prof. M. V. Kurik from the Institute of Man Ecology (Kyiv, Ukraine). On this undertaking the participants discussed and accepted a proposal of an international programme „Water is our life“ oriented on research, education, development and related advanced activities. This program was included into the proposed project „Development of international cooperation with the aim to transfer and implement the research and developmental results into the educational programs - TRIVE“. As input materials for this international program were utilized many data and knowledge achieved in the frame of former ISEKI projects including the present one - ISEKI-Food\_4, especially those concerning the hygiene and safety of technological processes as well as the international networks creation.

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### **QUARISMA – Joint model for academic quality management qualification in food chains**

*by Susanne Lehnert<sup>1</sup>, Brigitte Petersen<sup>1</sup>, Martin Hamer<sup>2</sup>*

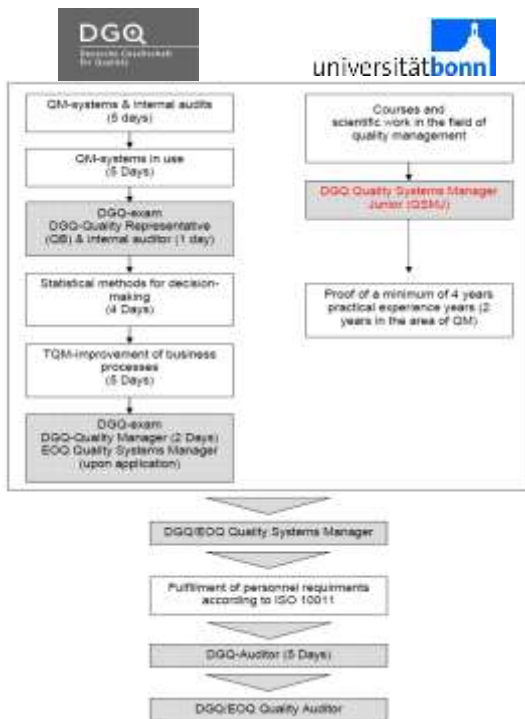
<sup>1</sup>*University of Bonn, Institute for Animal Sciences, Katzenburgweg 7-9, 53115 Bonn*

<sup>2</sup>*GIQS e.V., Katzenburgweg 7-9, 53115 Bonn*

Currently, QUARISMA is the largest project in the segment of personnel exchange, funded with 2.5 million € from the European Union. The element IAPP (Industry-Academia Partnerships and Pathways), the Marie Curie actions of the 7<sup>th</sup> Research Framework Program of the EU aims to support the needs of the European scientific community in terms of training, mobility and career development of junior staff and at creating dynamic solutions for the exchange of personnel between public research institutions and private enterprises, especially SMEs, including traditional manufacturing industries. Knowledge exchange and mutual understanding of the different settings and skill requirements in science and industry are the basis for staff development. The exchange of researchers and staff in enterprises and academic organizations is unique, thus supporting the interdisciplinary, inter-sectoral, and international approach of the project at the same time. During the four-year project period a total of 22 graduate students, experienced practitioners and experts have to learn about each other. QUARISMA offers young scientists the possibility of practical training. Experienced researchers will get the opportunity to review and get feedback from companies and organizations in the food industry. The scientists working at the establishments in turn can become familiar with innovative trends at the universities and so learn valuable knowledge.



In the context of the Bologna process of restructuring and modernization European universities (Bachelor and Master System), the University of Bonn has revised its course-related training for young graduates in the area of quality management. Since 2002 more than 200 graduates followed this special program called "Quality systems manager Junior" as a first step towards a practical orientation (see figure bellow).



Work package 5 "Training, education and dissemination" of the QUARISMA project is about the development of a European wide course-related training for prospective nutritionists, food technologists and agricultural scientists on the basis of the Quality Systems Manager Junior program (QMJ) which is already established at the university of Bonn. Therefore, quality management programs in the EU for example in the Netherlands were examined and the requirements to establish such a program at European universities were estimated. Based on the results a harmonized catalogue of requirements for the training of quality managers and auditors will be developed in alignment with the qualification criteria of the European

Organization for Quality (EOQ). Thereby, the already existing components of the German program Quality Systems Manager Junior at University of Bonn and the master program "Food Safety Management at the Wageningen University (NL) were adjusted to the EOQ requirements in a practice-oriented way. Herewith, a framework for the establishment of an European-wide program Quality Systems Manager Junior can be initiated and integrated into existing master programs in life sciences at the University of Bonn and the University of Wageningen to enhance the career perspectives of graduates in business and science. A recognition of an EOQ certificate for young Quality Systems Manager Junior which is EU-wide valid should be sought.

In a second step QUARISMA aims to develop training courses and seminars that are open to graduates from business. Here, the business partners will ensure that training priorities are precisely aligned to the content requirements of the industry. Experiences of the EOQ Quality Systems Manager Junior program established at universities will be integrated and used to develop course modules.



### Global database of food safety stakeholders is now available!

*Researchers seek to increase global food safety collaboration through creating an online database of stakeholders*

Experts of renowned organizations joined forces in August 2012 to address urgent food safety challenges through the global integration of food safety research, training and policies. The initiative, called Collab4Safety ([www.collab4safety.eu](http://www.collab4safety.eu)), received funding by the Seventh Framework Programme of the European Union.





As part of this work, a searchable database of food safety actors working world wide was created. This platform aims to build a community that can contribute to more sustainable international food safety cooperation at a long term basis.

The need for such initiative is shown through the already visible success of this database, as it had over 200 registries from more than 60 countries in just a couple of weeks. In order to search in the database, register [here](#).

Why should you register in the database? Because registered stakeholders will:

- be part of a global food safety community;
- increase the visibility of their profile and work;
- have access to the entire network, including profiles of other community members;
- enhance brokerage and collaborations with other community members;
- receive news about the findings and be invited to international events.

Date: 13 February 2013

**Contact:** Sociedade Portuguesa de Inovação, Dora Fazekas: [dorafazekas@spi.pt](mailto:dorafazekas@spi.pt)

## New! ...ABOUT THE ISEKI\_Food 4 PARTNERS

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Starting from this issue we will publish short presentation of the ISEKI\_Food 4 Erasmus Thematic network partners.

If you like to present your institution and its main activities in education, training and research, and have disseminated it at international level by the ISEKI\_Food newsletter please contact Mona Popa ([pandry2002@yahoo.com](mailto:pandry2002@yahoo.com))

**LVA- Lebensmittelversuchsanstalt (Austria)** (<http://lva-verein.co.at/>)

*by Julian Drausinger*



LVA is the private competence centre for the Austrian food industry. It acts as expert evaluator and consultant in food analysis, technology and in food law. It provides practical assistance in matters of law as well as in the interpretation and execution of food industry regulations. Special dedicated services for European food companies are offered. Due to the quality of service and strong confidence in the substantial knowhow the LVA is also well-known on international level. The LVA guided national Food TechNet is the contact point for research and industry for applied research projects and process

and product development. Frequent Seminars and in House trainings for the industry complete LVA's offers. Contribution to European Research Projects in FP7 complete the broad range of tasks for the food industry as well as the active participation as facilitator of the pillar "Communication, Training and Technology Transfer" in the ETP "Food for Life".

### ***Collaborative R&D with the Agrofood Industry***

LVA is a motivator for collective R&D activities and acts as a transfer organisation between science and industry. It offers services from project management, data research and product- and process development to large scale production. Also the TechNet has a lot of experience for gaining funding. On European level LVA is a strong research collaboration partner in divers projects of FP7, especially in the schemes dedicated to SMEs. In the implementation process of FP7 LVA is Board Member of the European Technology Platform "Food for Life" and leader of the national Technology Platform. Also employees of LVA are independent experts for DG Research for the evaluation of European research project proposals in FP7.

### ***Training and Consulting***

In addition to consulting services in the areas of quality management, food science, food law, hygiene and technology for companies and associations, the business field of consulting also includes training activities. LVA is market leader for food processing training in Austria. The focal points of the LVA's seminar programme are traditional:

- Hygiene, hazard analysis and critical control point (HACCP) and microbiology
- Food law: particularly new regulations and amendments (Ex: additives, labelling, the Food Safety and Consumer Protection Act)
- Niche areas in the field of food science, to some extent unique in Austria (Ex: IFS, clean room technology, allergens, general food law, sensor systems?).

Parallel to this our range of consulting services also includes coaching programmes (QM, HACCP) in addition to demand-driven consulting.



### **Suleyman Demirel University Agricultural Faculty Department of Animal Science, Isparta (Turkey) (<http://w3.sdu.edu.tr/>)**

*by Sulhattin Yasar*

The Department was established in 1992 and started to teaching in 1998. Its aim is to educate the students in Animal Breeding, Improvement and Nutrition. The department has many lecture courses related to Food and Feed Quality and Safety, in particular the foods obtained from farm animals. In this respect the department has an outstanding man-power and experience in food related studies.

The department established a strong net-working with national and international partners under Farabi and

Erasmus programmes as well as EU FP activities. We often receive and send students and teachers to the partner universities. We have established a consortium of food and feed safety risk evaluation under Erasmus LLP intensive programme. It is currently an on-going activity until 2014.



We would like to collaborate with any partner universities in future for a possible joint master course in Agro-Food Safety and Quality. Please communicate to [sulhattinyasar@sdu.edu.tr](mailto:sulhattinyasar@sdu.edu.tr) if you are interested.

### **Dipartimento di Scienze degli Alimenti, University of Udine (Italy)**

**[www.uniud.it/dipartimenti/dial](http://www.uniud.it/dipartimenti/dial)**

by *Monica Anese*

The University of Udine was founded in 1978 as part of the reconstruction plan of the Friuli Venezia Giulia region after a devastating earthquake in 1976. The purpose was to provide the local community with an independent centre for advanced training in cultural and scientific studies.



The University of Udine has always been settling and following its main targets, i.e. dissemination of culture, knowledge and results of research activities, in order to contribute to the territorial socio-economic development. Since its institution, the University of Udine has rapidly earned a high standing reputation and acquired a position among the leading research universities.

The Department of Food Science of the University of Udine has been created in 1980, and hosts about 70 people including professors, researchers, technicians and office employees, PhD students and flexible staff. The mission of the Department is to provide knowledge through excellence in teaching, research and extension, and develop skills in food science through a multidisciplinary approach to food science. The Department has a number of laboratories specialized in several kinds of food science research and is organized into six sections: Food Technology, Food Chemical Analysis, Technology of Alcoholic Beverages, Microbiology, Physiology and Veterinary Nutrition, and Economy. Research activities are supported by government funding and incomes from research and services carried out in favour of private food companies. Several research projects have been carried out thanks to European funding. The department staff is active in outreach research projects in the food industry, locally, nationally and internationally, and consumer communities. The Department Udine offers two undergraduate programs, i.e. BSc Food Science and Technology and BSc Animal Breeding and Health, and two graduate program, i.e. MSc Food Science and Technology and Oenological Economy and Marketing. The latter includes two different *curricula*: Food Science and Technology *curriculum* and Food Quality and Control *curriculum*.

The University of Udine is part of an academic network of national and international collaboration, based on bilateral agreements and the European Union mobility programs. In particular, specifically for the students in Food Science and Technology, bilateral agreements with the following Institutions have been settled: Austria: University of Wien; Belgium: Université Catholique du Louvain la Neuf, Université de Liège (Belgium); France: Université de Bourgogne – IUT, Université de Bourdeaux II, Institut Polytechnique Lasalle Beauvais, Ecole Supérieure d’Agriculture d’Angers, AGROSPU Dijon, Troyes University; Greece: Aristotle University of Thessaloniki; Hungary: Corvinus University; Ireland: University College Cork; Poland: Wroclaw Univ. of Environmental & Life Sciences; Romania: University Aurel Vlaicu, University Ion Ionescu de la Brad; Slovak Republic: Slovak University of Agriculture in Nitra; Spain: Universitat de Valencia, Universitat de Navarra, Universitat de Lleida, Universitat de Barcelona; Turkey: University of Cukurova, Karamanoglu University, Mustafa Kemal University.

Several activities are carried out within the degree courses to encourage students to participate in the Erasmus European Exchange Programme, to spend a recognised period of study in another EU member state.



### School of Tourism and Maritime Technology, Polytechnic Institute of Leiria (Portugal)

The **School of Tourism and Maritime Technology** of the Polytechnic Institute of Leiria, ESTM - IPL is located in Peniche, Portugal, facing the Atlantic Ocean, one hour by car from Lisbon to the North. ESTM - IPL is a privileged place to study, with fine people, Berlengas' natural marine reserve as landscape, sandy beaches and many diving and surf spots in the vicinity.

The ESTM / IPL was created in 1999 and has since adopted the sea as a reference and support of its identity. The training offer of this school includes basically courses in the tourism area and in the maritime sciences area, courses like **Food Engineering, Restaurant Industry and Catering, Quality Management and Food Safety** and **Marine Biology** among others, and operates since 2007, in a new pedagogic building near the coast. The School of Tourism and Maritime



Technology is a public school of higher education that promotes knowledge, creates, transmits and disseminates culture, science, technology, guided research and experimental development. Furthermore, ESTM has a strong connection to the community that surrounds it

and the quality patterns that lead it also intend to provide a suitable answer to the needs of the region. The Polytechnic Institute of Leiria (IPL) is located in the Leiria district and integrates 11.500 students and 885 teachers. ESTM is one of the schools of IPL, it has 130 teachers and 1300 students.

Two of the IPL research groups are also located at ESTM, the GIRM (Marine Resources Research Group) and GITUR (Tourism Research Group).

These research groups together with ESTM periodically organize the IMMR (International Meeting on Marine Resources) and the International Tourism Congress of Leiria and Oeste.

Besides the above mentioned international relevant events, there are some others managed with the contribution of several courses together, like the International Conference on Recreational Tourism (TR, RIC and LM), the International Conference on Food Safety (FE and RIC), open classes and seminars with guest lecturers at other Universities and Polytechnics.

The quality mechanisms regarding educational activities are defined in the Statutes of the Polytechnic Institute of Leiria, and are materialized in the duties and actions required from course coordinators, scientific and pedagogical commissions, the Pedagogical Board, the Technical and Scientific Board, the Academic Council, and the Assessment and Quality Council. The courses in the tourism area were audited by the World Tourism Organization, and are already recognized by TEDQUAL.

Contacts: ESCOLA SUPERIOR DE TURISMO E TECNOLOGIA DO MAR (PENICHE) / (Director – Prof. Teresa Margarida Lopes da Silva Mouga (PhD)) / ESTM-IPL, Campus 4, Santuário Nossa Senhora dos Remédios / 2520 - 641 Peniche – Portugal / E-mail: [estm@ipleiria.pt](mailto:estm@ipleiria.pt)





**Food Technology Department, Universidad Politecnica de Valencia (Spain) ([www.upv.es/entidades/DTEA/](http://www.upv.es/entidades/DTEA/)).**

*by Chelo Gonzales*

The Universidad Politécnica of Valencia (UPV) is a dynamic, innovative public institution, dedicated to research and teaching that keeps strong bonds with the social environment in which its activities are performed and, simultaneously has an important presence abroad. It has a total of over 35.00 students, 2.600 members of teaching and researcher staff and 1.900 administrative and service staff. UPV offers a complete system of education that provides students with technological knowledge, humanistic formation and culture. The Food Technology Department (Departamento de Tecnología de Alimentos, DTA) is part of the Higher School of Agricultural Engineering and Environment of Universidad Politécnica de Valencia (UPV) which has the highest academic rank in Spain. The DTA has an extensive research activity in the Food Engineering field and establishes links between research and industry, throughout numerous projects with food companies. The DTA is formed by 60 professors (49 fulltime PhD professors and 11 part time lecturers), 7 technicians and 2 administrative staff that work in the field of food engineering in collaboration with food industry. The DTA (UPV) has been involved in thematic networks like



FoodNET, ISEKI, ISEKI\_Food2, ISEKI\_Food3 and ISEKI\_Mundus 2, taking an active role in the coordination of several working groups. The representative of DTA at UPV is Chelo González.



**National Institute for Agrarian and Veterinarian Research, Oeiras (Portugal)**

*by Carla Moites Brites*

The **National Institute for Agrarian and Veterinarian Research I. P.** (INIAV) is the portuguese State Laboratory of the Ministry of Agriculture, Sea, Environment and Spatial Planning, that develops research activities in the agricultural and veterinary fields. It has the task of carrying out scientific and policy research to support public policies, while defending the national interests and the deepening of Europe's common policies. Their National Reference Laboratories perform official analysis in the fields of Animal Health, Plant Health, Food and Feed Safety. Moreover, the preservation and management of the plant and animal Gene Bank as well as the national collections of reference are also included in INIAV's responsibilities.

INIAV has 723 staff members (15 board and executive directors, 150 researchers, 158 engineers and other graduates, 395 other technicians and administrative staff), clustered into 4 scientific unities: *Biotechnology and Genetic Resources, Agricultural and Forest Systems, Food Technology and Safety and Animal Production and Health.*





The Institute has 10 centers and 5 experimental farms distributed through Portugal. These units include several disciplines and research areas applied to agriculture and food, such as genetic resources, crop production, economics and food security and safety and technologies focused on development and authenticity of regional products (cereals, fruits and vegetables, wine, olive oil, animal products), by laboratory analysis, preparing dossiers for certifications of origin, supply chain analysis, agro-food marketing and consumer behaviour. Additionally, INIAV provides laboratory services, scientific and technical support to both farmers and industry and also training of students and other professionals in different areas of expertise. Currently INIAV is involved in 86 ongoing projects, the majority funded by European Agricultural Guarantee Fund (EAGF) and National Research Foundation where SME partners and associations of agricultural producers are involved.

## EVENTS list

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### **Int. Conference on Advances in Microbiology Research**

Dates: April 19-21, 2013

More information: <http://www.easyeditor.org/icamr/>

Venue: Beijing, China

### **9<sup>th</sup> European Congress of Chemical Engineering & 2<sup>nd</sup> European Congress of Applied Biotechnology**

Dates: April 21-24, 2013

More information: <http://www.ecce2013.eu>

Venue: The World Forum Hague, Netherlands

### **New! 3<sup>rd</sup> Conference Postharvest SUSTAINABLE FOOD AND TECHNOLOGIES - INOPTEP 2013 and PTEP 2013**

Dates: April 21-26, 2013

Venue: Hotel ZVEZDA, Vrnjacka Banja, Serbia

### **2<sup>nd</sup> Int. Conference on Food and Environment**

Dates: April 22-24, 2013

[www.wessex.ac.uk/13-conferences/food-and-environment-2013.html](http://www.wessex.ac.uk/13-conferences/food-and-environment-2013.html)

Venue: Radisson Blu Beke Hotel, Budapest, Hungary

### **Partec 2013**

Dates: April 23-25, 2013

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

Venue: Nürnberg, Germany

### **Modern Bakery Moscow 2013. 19th International Trade Fair for Bakery & Confectionery**

Dates: April 24-27, 2013

More information: [www.modernbakery-moscow.com](http://www.modernbakery-moscow.com)

Venue: Expocentre Fairgrounds, Moscow, Russia

**6<sup>th</sup> World Congress of Industrial Biotechnology (ibio-2013)**

Dates: April 25-27, 2013

More information: <http://www.bitlifesciences.com/ibio2013/>

Venue: Nanjing, China

**117<sup>th</sup> IAOM, International Association of Operative Millers, Annual Conference & Expo**

Dates: April 29-May 03, 2013

More information: [www.iaom.info](http://www.iaom.info)

Venue: Hilton Fallsview Hotel and Niagara Falls Convention Center, Niagara Falls, Canada

**7<sup>th</sup> European PhD Workshop on Food Engineering and Technology**

Dates: May 07-08, 2013

More information: [www.efce.info/section/food](http://www.efce.info/section/food)

Venue: Barilla Parma, Italy

**Euro Food Chemistry XVII**

Dates: May 7-10, 2013

More information: [www.arber.com.tr/eurofoodchemxvii.org/](http://www.arber.com.tr/eurofoodchemxvii.org/)

Venue: Istanbul, Turkey

**4. Food Safety Congress**

Dates: May 14-15, 2013

More information: [www.gidaguvendigikongresi.org](http://www.gidaguvendigikongresi.org)

Venue: Istanbul Harbiye Askeri Müze ve Kültür Sitesi, Istanbul, Turkey

**New! Food ingredients and innovative technologies in food health and nutrition products**

Dates: May 15-16, 2013

More information: [www.iseki-food.net/node/3807](http://www.iseki-food.net/node/3807)

Venue: Liteyny prospect 55, Saint-Petersburg, Russia

**IAFP Food Safety meeting**

Dates: May 15-17, 2013

More information: [www.foodprotection.org/europeansymposium/](http://www.foodprotection.org/europeansymposium/)

Venue: Parc Chanot Convention Center, Marseille, France

**New! Eracon 2013**

Dates: May 15-19, 2013

More information: [www.eracon.info](http://www.eracon.info)

Venue: Mercure Poznan Centrum Hotel , Poznan, Poland

**Int. Scientific Conference on Bacteriocins and Antimicrobial Peptides**

Dates: May 21-23, 2013

More information: [www.bacteriocin-conference.net/Conference](http://www.bacteriocin-conference.net/Conference)

Venue: Doubletree Hilton Hotel, Kosice, Slovakia

**FoodOmics 2013**

Dates: May 22-24, 2013

More information: [www.foodomics.eu](http://www.foodomics.eu)

Venue: Piazzale Aldo Moro, 90, Cesena, Italy

**New! Food & Health Entrepreneurship Program (FHEP)**

Dates: May 27-31, 2013

More information: [www.uab.es/fhep/](http://www.uab.es/fhep/)

Venue: University of Barcelona, Barcelona, Spain

**Int. Conference on Food and Biosystems Engineering (FaBE 2013)**

Dates: May 30 – June 2, 2013

More information: [www.fabe.gr/](http://www.fabe.gr/)

Venue: Skiathos Island, Greece

**NEEFood-2013**

Dates: May 26-29, 2013

More information: <http://neefood2013.nuft.in.ua/?a=home>

Venue: National University of Food Technologies, Kyiv, Ukraine

**CEREALS AND EUROPE SPRING MEETING 2013**

Dates: May 29-31, 2013

More information: <http://cespringmeeting2013.org/>

Venue: Aula's Max Weber en Jean Monnet, Leuven, Belgium

**Spring Int. Conference on Agriculture and Food Engineering (AEE-S)**

Dates: May 31 - June 2, 2013

More information: <http://www.engii.org/scet2013/>

Venue: TBA, Wuhan, China

**Int. Commission on Food Mycology**

Dates: June 03-06 2013

More information: [www.foodmycology.org/meetings/index.html](http://www.foodmycology.org/meetings/index.html)

Venue: Kardinal Döpfner Haus, Freising, Germany

**New! Nordic Drying Conference - NDC 2013**

Dates: June 05-07, 2013

More information: [www.dti.dk/ndc](http://www.dti.dk/ndc)

Venue: first Hotel, Taastrup, Denmark

**New! Euchis 2013**

Dates: June 05-08, 2013

More information: [www.skyros-congressos.pt/euchis2013/index.html](http://www.skyros-congressos.pt/euchis2013/index.html)

Venue: Alfândega Do Porto, Porto, Portugal

**The Int. Grains Council, IGC 2013 Grains Conference**

Dates: June 11, 2013

More information: [www.igc.int/en/conference/confhome.aspx](http://www.igc.int/en/conference/confhome.aspx)

Venue: Queen Elizabeth II Conference Centre, London, UK

**3<sup>rd</sup> Int. GLUTEN FREE Symposium**

Dates: June 12-14, 2013

More information: <http://gf2013.icc.or.at/>

Venue: Vienna, Austria

**New! Propak**

Dates: June 12-15, 2013

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

Venue: Bitec, Bangkok, Thailand

**30<sup>th</sup> ISTA International Seed Congress**

Dates: June 12-18, 2013

More information: <http://ista2013antalya.org>

Venue: Kervansaray Lara-Convention Center & SPA, Antalya, Turkey

**New! Food Innovation Asia Conference 2013**

Dates: June 13-14, 2013

More information: <http://www.foodtech.eng.su.ac.th/Reg2013/>

Venue: Bitec, Bangkok, Thailand

**New! Nutrevent**

Dates: June 19-20, 2013

More information: <http://www.nutrevent.com/en/>

Venue: Lille Grand Palais, Lille, France

**New! 23<sup>rd</sup> Int. Symposium “New Technologies in Contemporary Animal Production”**

Dates: June 19-22, 2013

More information: <https://sites.google.com/a/stocarstvo.edu.rs/symposium/>

Venue: University of Novi Sad, Novi Sad, Serbia

**New! Sustainability Analysis in Food and Biobased Production**

Dates: June 24-28, 2013

More information: <http://www.vlaggraduateschool.nl/eduvlco.html>

Venue: Wageningen University Research Centre, Wageningen, Netherlands

**2<sup>nd</sup> Int. Soc. Biotechnology Conference (2<sup>nd</sup> ISBT 2013)**

Dates: July 6-8, 2013

More information: <http://www.biotekjournal.ne>

Venue: Antwerp, Belgium

**Institute of Food Technologists Annual Meeting and Food Expo**

Dates: July 08-12, 2013

More information: [www.ifa-tulln.ac.at](http://www.ifa-tulln.ac.at)

Venue: Boku, Tulln, Austria

**Institute of Food Technologists Annual Meeting and Food Expo**

Dates: July 13-16, 2013

More information: [www.ift.org](http://www.ift.org)

Venue: McCormick place south, Chicago, USA

**127<sup>th</sup> AOAC Annual Meeting & Exposition**

Dates: August 25-28, 2013

More information: [www.aoac.org](http://www.aoac.org)

Venue: Chicago, USA

**ICC Conference 2013**

Dates: August 25-28, 2013

More information: [www.icc.or.at](http://www.icc.or.at)

Venue: Perth, Australia

**New! 13<sup>th</sup> Asean Food Conference**

Dates: September 09-11, 2013

More information: [www.cvent.com/events/asean-food-conference/](http://www.cvent.com/events/asean-food-conference/)

Venue: Max Atria, Singapore

**New! 6<sup>th</sup> International Conference on Information and Communication Technologies in Agriculture, Food and Environment (HAICTA 2013)**

Dates: September 19-22, 2013

More information: <http://2013.haicta.gr/>

Venue: Corfu Island, Greece

**2013 AACC International Annual Meeting**

Dates: September 29-October 02, 2013

More information: [www.aaccnet.org/meetings/default.asp](http://www.aaccnet.org/meetings/default.asp)

Venue: Albuquerque, USA

**5<sup>th</sup> International Symposium on Delivery of Functionality in Complex Food Systems**

Dates: September 30-October-03, 2013

More information: <http://dof2013.org/>

Venue: Haifa, Israel

**New! ASMP**

Dates: October 03-04, 2013

More information: <https://www.iseki-food.net/node/3808>

Venue: University of Galati, Romania



**Int. Baking Industry Exposition, IBIE 2013**

Dates: October 06-09, 2013

More information: [www.bakingexpo.org](http://www.bakingexpo.org)

Venue: Las Vegas Convention Center, Las Vegas, USA

**New! ESBP 2013**

Dates: October 07-09, 2013

More information: [www.esbp2013.org/](http://www.esbp2013.org/)

Venue: Cultural Center of Belém, Lisbon, Portugal

**New! 6<sup>th</sup> international Symposium on food Innovation and Development**

Dates: October 07-09, 2013

More information: <http://www.innova-uy.info/en>

Venue: Sala de actos del Latu, Montevideo, Uruguay

**New! Recent Advances in Food Analysis 2013**

Dates: November 05-08, 2013

More information: <http://www.rafa2013.eu/>

Venue: Clarion Congress Hotel Prague, Prague, Czech Republic

**2014****New! 1<sup>st</sup> Int. Conference on Food Properties (ICFP2014)**

Dates: January 24-26, 2014

More information: [www.ieomrs.com/icfp/cfp.html](http://www.ieomrs.com/icfp/cfp.html)

Venue: Kuala Lumpur, Malaysia

**3<sup>rd</sup> Int. ISEKI\_Food conference**

Dates: May 21-23, 2014

More info: [www.iseki-food.net](http://www.iseki-food.net)

Venue: Athens, Greece

**118<sup>th</sup> IAOM, International Association of Operative Millers, Annual Conference & Expo**

Dates: May 19-23, 2014

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

Venue: Omaha Hilton Hotel and Qwest Center, Omaha, USA

**Institute of Food Technologists Annual Meeting and Food Expo**

Dates: June 21-24, 2014

More information: [www.ift.org](http://www.ift.org)

Venue: New Orleans, USA

**2015****ICC Jubilee Conference - 60 years of ICC**

Dates: January 01, 2015

More information: [www.icc.or.at](http://www.icc.or.at)

Venue: Vienna, Austria

**Anuga FoodTec**

Dates: March 24-27, 2015

More information: <http://www.anugafoodtec.com/en/aft/home/index.php>

Venue: Koelnmesse, Cologne, Germany

**6<sup>th</sup> International Dietary Fibre Conference 2015, DF 2015**

Dates: June 01-03, 2015

More information: [www.icc.or.at](http://www.icc.or.at)

Venue: Paris, France

**Institute of Food Technologists Annual Meeting and Food Expo**

Dates: July 11-14, 2015

More information: : [www.ift.org](http://www.ift.org)

Venue: Chicago, USA

**100<sup>th</sup> AACC International Annual Meeting**

Dates: October 18-21, 2015

Venue: Minneapolis, USA

### ISEKI-Food Association

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