



Food Association

NEWSLETTER Issue 25, March 2018

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EDITORIAL

by **Gerhard Schleining**

Secretary General of the ISEKI-Food Association, BOKU Vienna



Another year has started and many of us have been busy again with projects proposals, teaching, research, administrative issues, - but now it is Easter time and all of us should use this time to relax and enjoy life without work.

I hope reading this issue with many good and interesting news will facilitate your transition from working to relaxing mode.

2018 IFA is moving a big step forward. Thanks to the participation in several EU projects we could increase our staff with 2 new project managers. A third one is nominated and in the process of setting the employment. This gives us the opportunity to further work on developing innovative teaching tools and to facilitate business-university collaborations.

Also this year, IFA again was invited to participate in several projects. Let's hope to get some of them funded that we can continue on our way.

In 2018 IFA is also organizing 2 major events: the **5th International ISEKI_Food conference** in Hohenheim (Germany) on July 3-5, 2018, together with their 200 year anniversary and a lot of interesting workshops (<https://www.isekiconferences.com/stuttgart2018>) and the **IFIFS 2018**, the **1st International Conference on Innovations in Food Ingredients and Food Safety**, from 12-13 September 2018 in Bangkok, Thailand (<https://ififs2018.meetinghand.com>), which is the first edition on this topic in South East Asia, to be repeated also in the future and this year also combined with the final symposium of the SEA-ABT and ASIFOOD project.

I am looking forward to meeting some of you at these events.

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NEWS FROM ISEKI-FOOD ASSOCIATION (IFA)



ISEKI_FOOD 2018 – EARLY BIRD REMINDER & EXTENDED ABSTRACT SUBMISSION DEADLINE

**ISEKI_FOOD 2018, 3 – 5 JULY 2018,
STUTTGART, UNIVERSITY OF HOHENHEIM, GERMANY**

As the date of the 5th International ISEKI Food Conference: “The Food System Approach – New Challenges for Education, Research and Industry” is approaching, please remember that the extended deadline for the online abstract submission is **02 April 2018**. Each registered participant can submit up to 2 abstracts (oral or poster) through the online submission tool. For further details and information please click [here](#). Additionally, you can register for the conference [online](#) at a reduced fee until **20 April 2018**. The registration after this date or on-site is also possible with additional costs.

Along with the 5th International ISEKI_Food Conference, five accompanying workshops are organised:

- 3rd International ISEKI-Food PhD Workshop: *Industry meets Academia – Advances in food processing, food security, and bio-economy through research*
- 2nd Workshop of Food Waste Recovery & Open Innovation
- GHI Workshop on Food Hygiene Education
- “Bio-economy and the agri-food value network” workshop
- “The Organic Food System as a model for sustainable food systems” workshop

You can find more information about the registration for the workshops in the conference website.

We look forward to welcoming you in Stuttgart in July 2018!

For more details about the conference please visit:

<https://www.isekiconferences.com/stuttgart2018/>

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BROKERAGE SYSTEM FOR JOB OFFERS AND JOB APPLICATIONS

by **Gerhard Schleining**, IFA secretary general



Within the Food-STA project a brokerage system has been established. This is replacing the previous job forum in the IFA website and will be continuously fed with **job offers** and **job applications** in the food sector, worldwide.

Besides companies placing their vacancies, also students and professionals, looking for **new jobs and positions**, can present their expertise, desired position and country. Employers, looking for new staff, can search this database. Only data about education,

competences and skills, etc. are displayed public. Personal contacts of the applicants can be requested via centre@food-sta.eu, and will be forwarded to the applicant.

JOB OFFERS and **JOB APPLICATIONS** can be directly inserted online (<https://www.food-sta.eu/brokerage-select>) and then published after approval or be sent to centre@food-sta.eu.

Recent job offers are e.g.:

- [Professor for Food Technology](#) at BOKU - University of Natural Resources and Life Sciences, Vienna, starting in March 2019
- [Professor for Food Quality Assurance](#) at BOKU - University of Natural Resources and Life Sciences, Vienna, starting in October 2019

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THE EUROPEAN FOOD-STA CENTRE



by **Gerhard Schleining**, IFA secretary general

After the completion of the FoodD-STA project (<https://www.food-sta.eu>), the consortium agreed, to continue the cooperation under the umbrella of **ISEKI-Food Association** (IFA). IFA will maintain the so called **EU Food-STA centre**, a network of regional hubs and its activities for connecting universities and businesses (B2U) at an international level, by developing and implementing innovative tools and events for the promotion of university business collaboration!

These are e.g.:

- A brokerage system for **JOB OFFERS and JOB APPLICATIONS**.
- A brokerage system for **EXPERTS**, where personal expertise in the food sector can be offered and found, worldwide. It allows people to search for specific expertise within a certain product related sector (e.g. fish, dairy, ...) and/or a certain category (e.g. quality and safety, engineering, food law, ...). Are you an expert within the food sector? Then all you need to do is to create a new account and then set up an expert profile!
- A **MOBILITY DATABASE** supporting internships of students, teachers and food professionals.
- A **DIGITAL LIBRARY**, a database containing useful teaching materials and information for the development of training materials was designed, where data collected from previous projects and from FoodD-STA and SEA-ABT project were merged.
- A platform on **CAREER DEVELOPMENT**, with a **certification scheme** for the recognition of knowledge and skills of professionals, a **database on training activities** offered by different training providers and a peer reviewed system for **certification of training activities** (short courses).
- A **NEEDS MONITORING SYSTEM**.
- A platform supporting **ENTERPRENEURIAL ACTIVITIES**, containing success stories, databases for matching project ideas and possible investors.
- Organising **INTERNATIONAL STUDENTS COMPETITIONS** on problems, provided by business partners.
- A **TRAINING PLATFORM** offering **WEBINARS** and online **E-LEARNING COURSES**.

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ISEKI-FOOD ASSOCIATION WELCOMES TWO NEW PROJECT MANAGERS

ISEKI-Food Association is happy to introduce two new project managers:

Line Friis Lindner

E-mail: line@iseki-food.net



Dr Line Lindner is project manager and part time employed at IF) with more than 10 years working experience for several European projects such as EuFoodD-STA (<https://www.food-sta.eu>); SEA-ABT (<https://www.sea-abt.eu>), ASIFOOD (<http://www.asifood.org>), Connect4Action, PlantLibra, HEALTHGRAIN (<https://www.healthgrain.org>) and MONIQA (<https://www.moniga.eu/>).

Foteini Chrysanthopoulou

E-mail: foteini@iseki-food.net



Foteini Chrysanthopoulou is a food engineer with background in Food Technology and Food Safety. She has international academic and work experience in Greece, Austria, the Netherlands, and in Belgium at the EC. She has been involved in several projects on Food Quality and Hygiene and is skilled in microbial fingerprinting of food-borne pathogens and spoilage microorganisms.

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NEW IFA INSTITUTIONAL MEMBERS

UNIVERSITY OF EAST SARAJEVO

by **Milan Vukić**, new IFA Institutional Member & National Representative of Bosnia and Herzegovina



The [University of East Sarajevo](#) (UES) is a higher education institution in Republic of Srpska, Bosnia and Herzegovina. From 2007 all UES faculties work according to the Bologna Process and in this removed all barriers to the mobility of teachers and students. [Faculty of Technology Zvornik](#) (FTZV) is one of 17 organizational units of UES.

FTZV is located in the town of Zvornik, the centre of food and chemical process industries. Due to this, FTZV developed expertise in food and chemical engineering. The success of scientific research is reflected in the number of projects and quality of published results and cooperation with scientific institutions in the country and abroad, as well as cooperation with industry and the local community. Realization of professional and developmental projects resulted in the development of new technologies in the food industry, improving thus the quality of existing agricultural and food products.

Priority research topics:

Food; Food safety; Biotechnology; Increase of efficiency and energy saving; Waste Recycling, reuse and recovery of raw materials; Sustainable supply of raw materials; Natural resources

Offered expertise:

Development of production of high quality food, development of new additives for food industry, quality and food safety, biotechnology, increase of efficiency and energy saving, environmental protection, etc.



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LITHUANIAN UNIVERSITY OF HEALTH SCIENCES

by **Elena Bartkiene**, new IFA Institutional Member



The Lithuanian University of Health Sciences (LSMU) is the largest institution of higher education of biomedical sciences in Lithuania, successfully integrating studies, research and clinical practice. LSMU consists of two main academies: Medical Academy and Veterinary Academy. The Faculty of Veterinary Medicine is one of two biggest Faculties among the others 7 Faculties of LSMU and has more than 80 years of deeply rooted traditions in education of veterinary surgeons. The Faculty presently has over 1,200 students and consists of 2 Clinics (Large Animals Clinic and Small Animals Clinic), Institute of Microbiology and Virology and 3 departments (Anatomy and Physiology, Veterinary Pathobiology and Food Safety and Quality). The Department of Food Safety and Quality covers principal food chain issues as food safety, quality, technology and nutrition in close cooperation with other university departments to take advantage of broad expertise available at the University. The Department coordinates two study programmes: “Food Sciences” and “Veterinary Food Safety”, both of them are offered for students at bachelor and master levels. PhD studies are offered for graduates holding Master of Science degree. In addition to the main courses, students are invited to join research activity by choosing food science related topics. Leading researchers and teachers supervise students’ final thesis which are presented at the evaluation board including social partners. LSMU is an active participant of the ERASMUS exchange programme. Students may choose to leave to foreign universities for credit mobility or go abroad for practice for the period up to one year. The contracts of academic exchange have been signed with universities in 26 countries. Finally, the membership of Veterinary Faculty in the ISEKI organization will encourage students and teachers associated to food sciences area to be more active and benefit from better integration and synergy between research, education and industry in the field of food sciences.



More information at <http://www.lsmuni.lt/media/dynamic/files/14038/lsmubrochure2018-02-26.pdf>

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CENTRO TECNOLÓGICO NACIONAL DE LA CONSERVA Y ALIMENTACIÓN

by **Angel Martínez Sanmartín**, new IFA Institutional Member



CTC-Spain is a private non-profit research organization, recognized by the Spanish Government as Technological Centre, Office of Transfer of Research Results and it is declared of Public Use. CTC's main aim is to promote research, innovation, competitiveness and internationalisation of the national agri-food sector. CTC's activities are related with food science and technology, technology transfer, training and dissemination. Its labs are accredited under UNE-EN ISO/IEC 17025:2005 standard and its staff is integrated by 26 people, 23 of them dedicated to research and innovation activities and the rest to financial and supporting activities. CTC's

scope of work is research, development and innovation in the food sector.

CTC works closely with AGRUPAL the Agrupation of Food Companies of the South East of Spain as well as with FIAB, the Spanish Federation of Food and Drink Companies. It is part of the Governing Council of the European Technological Platform Food for Life Spain and is actively involved in private sector development advice and support. CTC is the key organism for promoting cooperation between industries and research and technological actors. Many collaborative projects have been developed acting CTC like a bridge between the industries and the basic research carried out by Universities and other research organisms. All these relationships lead to the creation of the Agrofood Cluster of the Region of Murcia in CTC's facilities. Agrofood Cluster integrates all the food research centres of the Region of Murcia, many governmental organisms and the most representative companies.

CTC has two main research departments: Food Technology Department dealing with the design and development of new food products with different, traditional and new, technologies (with additional experience in active plastic containers and with encapsulated ingredients) and Food Safety Department dealing with contaminants, GMO, frauds, adulterations, etc.

CTC has experience in European programs like INTERREG III B MEDOCC (STEP and MED BIO DISTRI NET), LEONARDO DA VINCI (FOOD SAFE, BIOMEMPLOI, TOL4FOOD, ETC), ERASMUS+ (GOOD HERBS, HERBS4YOUT, YFARMER, POSTHARVET, and ECOSIGN), INTERREG IIIC, 7th FP (APIFRESH, AGFORISE, BANUS, SATIN) AND H2020 (AFTERLIFE, ALGACEUTICALS).



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NEWS ABOUT PROJECTS

FOOD-STUDIES & TRAINING ALLIANCE

European
Food-STA



Virtual conference “Sharing experiences about entrepreneurship”

A virtual conference for entrepreneur students “**Sharing experiences about entrepreneurship**” was organized on 9th November 2017 in collaboration with the FoodLab project. The aim of this conference was to collect testimonials from young business creations. By presenting their success stories and failures, the challenges or difficulties they have faced while launching their businesses, eight young speakers shared their experience with attendees and notably with young entrepreneur students who aim to launch their own business. The recording of this conference is available through the link <https://www.food-sta.eu/experiences-entrepreneurship>.

E-Learning courses

As part of the implementation of a novel training approach, several e-learning courses have been developed and integrated into the ISEKI Food Association e-learning platform. Test runs of 4 of the developed e-learning courses are currently carried out until mid of April 2018:

- Open innovation
- Food safety in the catering sector
- Entrepreneurship in the food industry
- Business model generation and validation

Read more at <https://www.food-sta.eu/e-learning-courses>.

Webinars

Throughout the duration of the project, 26 webinars have been carried out on topics ranging from innovation in the food processing sector; legislative compliance, optimisation of production, hygiene, quality, new product development, and organisation and planning skills. All webinars have been recorded and can be found and reviewed for free in the **Digital Library** or on the **EuFood-STA YouTube channel**.

Currently, the 2nd edition of the international student competition game FoodFactory-4-Us is running, which is focused on projects dealing with strategies and actions aimed to the enhancement of the **shelf-life of foods**. Project proposals dealing with formulation changes, innovative processing, bio preservation, use of innovative packaging, as well as innovations in distribution and logistics. The work process will be supported by webinars on topics related to project management and packaging materials. End of May 2018, all projects will be presented in a Virtual Workshop and the 2 winning teams will be awarded. You can follow the competition at <https://www.food-sta.eu/FoodFactory-4-Us-International-students-competition-game-edition2018>.



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SEA-ABT – THE SOUTH EAST ASIAN ACADEMY FOR BEVERAGE TECHNOLOGY

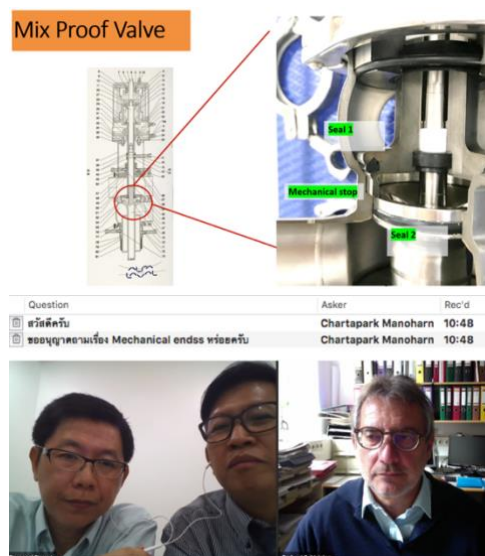
This Erasmus+ Capacity Building in Higher Education (CBHE) project, where IFA is partner, will increase the capacities of Thai universities for delivering modern high-quality curricula and Life Long Learning (LLL) for the beverage sector.



Training Modules for Continuing Professional Development (CPD)

Directly following from the survey results, training activities for use in continuous professional education (CPD) on the following topics have been developed and test runs have been carried out (dates can be found at <https://www.sea-abt.eu/events/upcoming>):

- Shelf-life of beverages
- Sugars in foods
- Hygienic design
- Lean business plan development
- Selected topics of food safety for less educated professionals
- Food law and regulations for beverage
- New product development (NPD)
- Innovative technology
- Project management
- Fruits and vegetables drink
- Food safety management for SMEs



Beverage – 4-U

Under the theme ***Innovation in Beverage Technology: “Healthy Beverage from Waste Utilisation of Food”***, SEA-ABT has opened a call for an international student’s competition with teams of 3 students to compete on finding the best solutions for product or ingredient development on creating “Healthy beverage from waste utilization of food” on one specific product – and/or ingredient. The competition is currently running and can be followed at <https://www.sea-abt.eu/beverage-4-us>.

SEA-ABT Joint Academy



For the sustainable collaboration in HE and CPD, an independent **SEA-ABT Joint Academy for Beverage Technology** - with hubs in Thailand and in the EU – is being established to manage training and continuous exchange of best practice between the Thai and European partners. Partners from companies as well as the educational sector are invited to join the network, support the activities and directly benefit from the developments. For more information about membership and how to sign up, please go to <https://www.sea-abt.eu/about>.

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NEWS ABOUT EDUCATION & TRAINING

FREE WEBINAR: "MAKING CHEESECAKE THE PM WAY – A BASIC INTRODUCTION TO PROJECT MANAGEMENT"



This free webinar took place on 27 March 2018 at 12:00 noon CEST, given by Rainer Svacinka, an IPMA certified Project Manager (cPM) who holds a MSc degree in Food- and Biotechnology. Project Management skills are becoming more and more important as all of us are facing project undertakings in their professional life ranging from smaller, limited projects to big international collaborative projects. Even when not directly managing the whole projects personally, understanding the very basics of project management and the

related processes and terminology is essential to be able to contribute efficiently. This webinar takes the example of the simple process of making cheesecake and breaks down the single steps according to standard project management methodology.

From the initial steps of having an idea and defining the objective, through the planning of resources, work packages and related process and timing, to the implementation, the controlling and the review, the basic terminology and basic project management processes are explained.

You can find the recording and the presentation under: <https://www.food-sta.eu/PM>.

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FREE WEBINAR: "BIOPLASTICS FOR FOOD PACKAGING: BETTER BIOBASED OR BIODEGRADABLE?"



This free webinar will take place in **May 2018**, given by **Luciano Piergiovanni**, Professor of Food Science and Technology at the University of Milan.

In this Webinar, precise definitions of *bio based-products*, *bioplastics*, *biopolymers*, *compost ability*, *biodegradability* will be provided, together with an overview of the main BIOPLASTICS, their most common limitations, and possible use in food packaging. The trends and the interest of the packaging industry regarding the use of bioplastics will be, tentatively, proposed according to statistical data and forecasting from scientists and opinion leaders. Finally, some hints for possible positive research programs, addressed to more sustainable packaging, will be suggested. More information and a link for registration can be soon found at <https://www.food-sta.eu/webinars-view>.

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FOOD SAFETY WEEK (FSW) 2018



FOOD SAFETY WEEK (FSW) 2018 (e-Training)

4-8 JUNE 2018

Last year the Food and Agriculture Organization/World Health Organization (FAO/WHO) named 7th June as the World Safety Day, and 2018 is the year of digitization as a virtual environment (industry 4.0).

In this context, the Spanish Federation of Food Science and Technology Associations (FEDALCYTA) in cooperation with ISEKI Food Association, is organizing the "Food Safety Week" (FSW), an event aimed at disseminating knowledge from different Food Safety related areas: legislation, food policy, food allergens, microbiology, toxicology, food safety management, packaging, safety of traditional food manufacturing processes and other.

It will be a virtual event, and the program includes a series of videoconferences and seminars which will be available online in internet, making the event very accessible to all those interested. Language of the event will be Spanish with a guest conference on 7th June in English.

Food Science and Technology students and researchers, FEDALCYTA (ACTAE, ACYTAEX, ALTAGA, ANCYTA, ATECTA and AVECTA) and ISEKI-Food association members, industry professionals and any other people interested in Food Safety are welcome to join this must-attend week in June.

For more information please go to: <https://fedalcyta.org/wp/blog/>

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NEWS ABOUT IFA SUPPORTED EVENTS

1ST INTERNATIONAL CONFERENCE ON INNOVATIONS IN FOOD INGREDIENTS & FOOD SAFETY (IFIFS 2018)



12-13 September 2018, Bangkok, Thailand

<https://ififs2018.meetinghand.com>

This conference is co-organized by the **ISEKI-Food Association** (IFA, Austria, <https://www.iseki-food.net>) and the **Asian Institute of Technology** (AIT, Thailand, <https://www.ait.ac.th>).

The scientific programme is complemented with the final conference of 2 ERASMUS+ Capacity Building projects, which will present their major outcomes:

- The **SEA-ABT project**: South East Asian Academy of Beverage Technology (<https://www.sea-abt.eu>)
- The **ASIFOOD project**: Universities as key partners for the new challenges regarding food safety & quality in ASEAN (<http://www.asifood.org>)

The aim of this international conference is to focus on timely and trending topics that will address the opportunities and challenges in the emerging innovative technology for sustainable and safer production of food and beverage. Therefore, this International Conference aims to bring researchers, industries and policy developers at the same platform to discuss on challenges, trends and innovative approaches for safer and sustainable food and beverage produce.

For registration and abstract submission please visit: <https://ififs2018.meetinghand.com>

(2 members of each Project Partner Institution and Associated Partners will be free. IFA members and SEA-ABT Academy members will get 20% reduction)

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EU-FOOD-STA INTERNATIONAL CONFERENCE @ALIMENTARIA 2018

European
Food-STA



17 April 2018

Gran Via Venue - Barcelona

EuFood-STA is organising its final international conference at the [ALIMENTARIA 2018](#) – the international food, drinks and food service trade show – in Barcelona, Spain.

Together with the two other Erasmus+ projects - [FoodLab](#) and [Food4Growth](#) - the three projects will present some of the final outcomes of the projects with specific focus on virtual tools for international university-business cooperation.

In a Round Table discussion, representatives from universities, associations and the food business sector will discuss the promotion of innovation and entrepreneurship in the food chain.

The International Conference will take place as part of the [ALIBER 2018](#) programme - the reference event in the innovation of the food sector, developed by the R + D + i department of FIAB, in Alimentaria. Participation is open to anyone with an entrance badge to the fair.

The programme of the International Conference can be found on <https://www.food-sta.eu/InternationalConferenceAlimentaria>.

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2ND BLACK SEA ASSOCIATION OF FOOD SCIENCE AND TECHNOLOGY - B-FOST CONGRESS– 2018



15-17 October 2018, Yerevan, Armenia, <http://www.b-fost2018.com/>

The Organizing Committee of the 2nd B-FoST 2018 Congress is pleased to share with you the exciting opportunities for your professional presentation at this event. Sponsorship of the second 2nd B-FoST Congress provides an excellent and unique opportunity to attract new customers, to build a network, to seek new business opportunity, to present innovative products, equipment, materials, and services in the area of food equipment manufacturing and food production. There will be the opportunity to reach over 300 delegates in this networking event.

2nd B-FoST Congress will be focused on latest progress in Fundamental and Applied Food Science, Hygienic Engineering and Design, Food Adulteration, Novel Food Engineering Technologies, Food Safety Laws and Regulations, Food testing and Quality Control, Microbiological and Chemical Aspects of Food Safety, Nutrition, Health and Food Technology, Cleaning, Washing and Disinfection Procedure at the Food Factory.

All specialized companies, institutes, and related vendors are invited to present their latest products and services in the exhibition space. It offers an excellent and unique opportunity for you to attract new customers and present your most innovative products, equipment, materials and services in the area of food equipment manufacturing and food production.

The Exhibition is going to present the exciting array of Regional Food Products. Networking events such as B2B Meetings will offer the opportunity to make new contacts and take forward business relationships.

The Congress is organized by Black Sea Association of Food Science and Technology (B-FoST)

and Armenian Society of Food Science and Technologies (ASFoST)



and in cooperation with [ISEKI-Food Association](#).

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1ST GHI WORLD CONGRESS ON FOOD SAFETY AND SECURITY



The Global Harmonization Initiative (GHI) is organising the 1st GHI World Congress on Food Safety and Security, to be held in The Netherlands from 24 - 28 March 2019. The aim of the congress is to bring together leading scientists, researchers and research scholars from academia and industry, decision makers from international organisations, and the public from across the globe to advance the conversation about the vital role of modern science in food legislation and regulation.

One of the major problems in food safety and security regulation is that many existing laws, rules and guidelines are originated from decades-old data and methods, several of which are not even relevant to human exposure. Our rationale for organising the 1st GHI World Congress is to generate a platform to present and implement the most suitable assays for food safety and security assessment within different ends — from chemistry and microbiology, to genetic toxicology and genomics — throughout entire processes, from farm to fork.

The outcomes of the Congress can pave the way toward more accurate detection of human risk to dietary components and thus, improve human health status.

For details, see www.ghiworldcongress.org

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2ND INTERNATIONAL MONIQA SYMPOSIUM ON FOOD FRAUD PREVENTION AND EFFECTIVE FOOD ALLERGEN MANAGEMENT



The Second International MoniQA Symposium on [Food Fraud Prevention and Effective Food Allergen Management, Vienna, Austria 7-8 June 2018](#) brings together international experts in the fields of food authenticity, food fraud prevention, and food allergens, as well as representatives from various food industries, SMEs, research institutions, associations and regulatory bodies, all having a different stake in food safety. This special mix of scientific and practical input to the symposium will be a valuable opportunity to grow your knowledge base, learn from practical experiences, and exchange ideas with peers.

The Symposium will address food authenticity, food fraud and the need for simple labelling as major drivers for both the food industry and companies involved in rapidly developing new analytical technologies. The symposium will provide ample space and time for poster viewing and discussion, as well as publication of the abstract, and including the abstract/poster in a best poster award competition.

An exciting programme with practical litigation cases, with strategies and methods for detecting and combating food fraud, are presented by renowned speakers from around the world. Join us in Vienna and meet the "Food Detectives" and get to know modern technologies that are looking for the "unknown" or learn about legal regulations and get practical advice for protecting your branded products, for correct food labelling food, and ultimately to maintain consumer trust. The symposium includes speakers from the United Nation's FAO/IAEA, IFS, LGC, USP, as well as industry representatives from Nestle, SQTS/MIGROS, and Unilever, as well as from various law firms and food research institutions.

Please **submit your abstract** for poster or short oral presentation and **register** before **31 March 2018** to enjoy an early bird discount for the Second MoniQA International Symposium on Food Fraud Prevention and Effective Food Allergen Management, Vienna, Austria, 7-8 June 2018!

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ICEF13 INTERNATIONAL CONGRESS OF ENGINEERING AND FOOD - ENGINEERING INNOVATIONS FOR FOOD SUPPLY CHAINS, 23-26 SEPTEMBER 2019, MELBOURNE AUSTRALIA

The International Congress on Engineering and Food is a quadrennial event, which has been established as the major event in food engineering and related fields over the last 50 years.

The Congress will highlight opportunities for engineering innovations across the food supply chains to add value and enable the sustainable manufacture of healthier food products for the global markets. Other relevant topics featured in the Congress program include food security, novel food processing technologies, food systems engineering and modelling, food properties and packaging, nutrition and health, food education, food engineering innovations in Australasia, and many more.

ICEF13 fills a need to bring together representatives from the production sectors, science, technology, business communities and government focussing on how food engineering can deliver innovation and solutions to enhance the food value chain for the benefit of consumers, the environment and economy.

The Scientific Committee opened a call for participation in the Congress by submitting a session, seeking submissions that will provoke debate, stimulate discussion, offer new ideas and encourage the dissemination of research findings.

Sessions are organised and will be evaluated on key focus areas:

- Food Engineering across the Supply Chain
- Sustainable Food Systems
- Food Security
- Advances in Traditional Food Processing
- Novel Food Processing Technologies
- Food Process Systems Engineering and Modelling
- Engineering Properties of Food and Packaging
- Food Engineering for Nutrition and Health
- Food Engineering Education
- Innovations of Food Engineering in Australasia & Oceania

Call for sessions submission deadline: **Monday, 30 April 2019**

More information: <http://icf13.com/>

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EVENT LIST - UPCOMING FOOD RELATED EVENTS

April 2018

NEW! 03-06 April 2018

Graduate School VLAG course: Sensory Perception & Food Preference

More information: <https://www.vlaggraduateschool.nl/en/courses/course/sens18.htm>

Amsterdam, Netherlands

08-11 April 2018

17th Food Colloids Conference: Application of Soft Matter Concepts

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

University of Leeds, Leeds, United Kingdom

09-11 April 2018

2nd International Conference: Food Allergy Forum

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

Hotel Casa Amsterdam, Amsterdam, Netherlands

NEW! 15-20 April 2018

PTEP 2018 - XXX Jubilee Conference - Processing and Energy in Agriculture

More information: <https://www.iseki-food.net/event/6087> <http://www.agriconference.info/>

Junior Hotel, Brzece, Serbia

NEW! 16 April 2018

Food Law in Asia

More information: <http://www.lexxion.de/en/verlagsprogramm-konferenzen/food-law/food-law-in-asia.html>

Hotel Victoria Roma, Rome, Italy

NEW! 17 April 2018

Food Law in the US

More information: <http://www.lexxion.de/en/verlagsprogramm-konferenzen/food-law/food-law-in-us.html>

Hotel Victoria Roma, Rome, Italy

25-28 April 2018

World Mill Tech 2018

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

Congress Center Büyükçekmece, Istanbul, Turkey

May 2018

NEW! 03-04 May 2018

6th Food Safety Congress

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

Grand Cevahir Hotel Convention Center, Istanbul, Turkey

NEW! 13-15 May 2018**3rd Asian Sensory and Consumer Research Symposium (SenseAsia 2018)**

More information: <https://www.elsevier.com/events/conferences/senseasia>

Renaissance Kuala Lumpur Hotel, Kuala Lumpur, Malaysia

NEW! 14-15 May 2018**3rd International EPNOE Junior Scientists Meeting**

More information: <https://3rd-epnoe-jun.sciencesconf.org/>

University of Maribor, Maribor, Slovenia

June 2018

03-06 June 2018**3rd Food Structure and Functionality Forum Symposium**

More information: tba

Montreal, Canada

NEW! 04-06 June 2018**7th International Dietary Fibre Conference**

More information: <http://www.dietaryfibre.org/en/>

De Doelen, Rotterdam, Netherlands

NEW! 04-08 June 2018**Food Safety Week (FSW) 2018 - Semana de la Inocuidad de los Alimentos**

More information: <https://fedalcyta.org/wp/blog/>

Online event, Spain

NEW! 07-08 June 2018**2nd International MoniQA Symposium – Food Fraud Prevention and Effective Food Allergen Management**

More information: <http://vienna2018.moniqua.org/>

Vienna, Austria

NEW! 25-27 June 2018**International Conference on Food Processing and Technology**

More information: <http://www.meetingsint.com/conferences/foodtechnology>

Toronto, Canada

July 2018

NEW! 03-05 July 2018**5th International ISEKI_Food Conference**

More information: <https://www.isekiconferences.com/stuttgart2018/>

University of Hohenheim, Stuttgart, Germany

September 2018

02-05 September 2018

8th European Conference on Sensory and Consumer Research

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

Centro Congressi VeronaFiere, Verona, Italy

NEW! 09-14 September 2018

14th Conference of Food Engineering (CoFE 2018)

More information: <https://www.iseki-food.net/event/6068>

Minneapolis, United States

NEW! 12-13 September 2018

1st international conference on innovations in food ingredients & food safety (IFIFS 2018)

More information: <https://ififs2018.meetinghand.com>

Bangkok, Thailand

NEW! 17-18 September 2018

6th Asia Pacific Congress on Chemical and Biochemical Engineering

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

Harbour Plaza Resort City, Hongkong, China

NEW! 20-22 September 2018

3rd "Food Structure Design"

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

University of Debrecen, Debrecen, Hungary

October 2018

NEW! 03-05 October 2018

9th International Congress of Food Technologists, Biotechnologists and Nutritionists

More information: <http://www.pbn2018congress.com/>

Zagreb, Croatia

10-12 October 2018

3rd International Congress on Food Technology

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

Haci Bektas Veli Nevsehir University, Cappadocia, Turkey

NEW! 15-17 October 2018

2nd B-FOST 2018 Congress

More information: <http://www.b-fost2018.com/>

Yerevan, Armenia

23-27 October 2018

19th IUFOST World Food Science and Technology Congress

More information: <https://www.iufost2018.com/index.php>

CIDCO Exhibition Centre, Mumbai, India

NEW! 25-26 October 2018**3rd International Conference and Exhibition on Food Technology and Probiotics**

More information: <http://scientificfederation.com/food-technology-probiotics-2018/index.php>

Prague, Czech Republic

November 2018

NEW! 06-08 November 2018**3rd International Conference and Exhibition on Food Technology and Probiotics**

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

Nantes, France

NEW! 12-14 September 2018**First International Conference on Innovations and Food Safety (IFIFS 2018)**

More information: tba

Bangkok, Thailand

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