

3<sup>rd</sup> International ISEKI\_Food Conference

# ISEKI\_Food 2014

Bridging Training and Research for  
Industry and the Wider Community

**Food Science and Technology Excellence  
for a Sustainable Bioeconomy**

21 - 23 May 2014 Athens, GREECE



1<sup>st</sup> Call for Contributions  
[www.isekiconferences.com/athens2014](http://www.isekiconferences.com/athens2014)



## ABOUT THE CONFERENCE

The ISEKI\_Food network, through the ISEKI\_FOOD 4 supported by the European Commission under the Erasmus programme, in collaboration with the ISEKI\_Food is organising the 3<sup>rd</sup> International ISEKI\_Food Conference to be held in Athens, Greece, from 21<sup>st</sup> to 23<sup>rd</sup> May 2014.

The general aims of the ISEKI\_Food conference series are to contribute to the creation of an "open" international forum for researchers, education scientists, technologists and industry representatives as well as food consumers, to promote constructive dialogue and collaboration on topics relevant to Food Science and Technology, Industry and Education and to present and disseminate the results of the activities developed by the ISEKI\_Food network projects.

This conference will be focused on Food Science and Technology for a Bioeconomy 2020. Among a wide number of conference topics, the re-thinking of education in terms of strategies and methods for higher education and continual professional development, the most recent research innovations and emergent requirements, and developments and needs for an industry sustainable food supply, will be on top of the agenda. Several pre-conference events are also included and organized: The final session of the pilot "Summer School" for teachers in Food Science & Technology, and two workshops on European PhD research and involvement and role of industry.

We look forward to welcoming you to Athens in 2014

### *The Executive and Organising Committees*

## WHO SHOULD ATTEND

Any stakeholder in the field of Food Science & Technology, covering the three main perspectives and interactions: Education & Research & Industry, will find at the 3<sup>rd</sup> International ISEKI\_Food conference the right environment to get to know the most recent progresses, particularly in terms of a sustainable bioeconomy, and the forum to present and discuss their own results and ideas.

## CONFERENCE TOPICS

The conference includes three main sessions:

### > Session 1:

**Re-thinking education: enhancing Food Science & Technology competences for Bioeconomy 2020.** This session is open to contributions on new strategies and methods in Food Science & Technology higher education and continual professional development, and particularly the requirements towards building the workforce for a Bioeconomy in 2020.

### > Session 2:

**Knowledge and Innovation in research towards a bioeconomy perspective.** Essential topics, such as sustainability of production chains, use of by-products, new products design, management of energy and water resources, and others, will be analysed in terms of recent innovations and emergent requirements.

### > Session 3:

**Food Industry for a sustainable planet food supply.** This session will analyse recent developments and needs by the food industry towards a sustainable bioeconomy. Best practices will be shared, namely in terms of technology transfer.

This 3<sup>rd</sup> edition of ISEKI\_Food conference includes several pre-conference events: A Pilot Summer School for teachers in Food Science & Technology, and two workshops, one on "State of Research in Europe in the Field of Food Science and Technology" that is mainly dedicated to the presentation of PhD research activities, and the second on "Industry meets Academia and PhD programmes"

More detailed information, together with the list of invited speakers, will be soon available on the conference website and announced in the 2<sup>nd</sup> call of the conference.

## PRELIMINARY CONFERENCE SCHEDULE

<b>May 21</b>	9.30 a.m. 5.00 p.m. 7.30 p.m.	Pre-Conference Workshops Opening of the Conference Welcome Reception
<b>May 22</b>	morning afternoon	Session 1 Session 2 Conference Dinner
<b>May 23</b>	morning 1.00 p.m. 2.00 p.m.	Session 3 Closure of the conference General Assembly of ISEKI_Food Association

## SUBMISSION OF ABSTRACTS

### Conference

For each session topic, invited lectures will be complemented by oral presentations and a poster session.

We welcome contributions of oral presentations and posters from interested parties willing to contribute with the results of their researches as well as educational and teaching experiences on the specific topics of the conference. Special attention will be given to contributions from industry and young researchers and to developments featuring collaboration between industrial and academic teams.

Abstracts (maximum 300 words) for oral and poster presentations should be sent to the Conference Secretariat via the abstract submission form (available online at the official Conference website) until **15<sup>th</sup> December 2013**. Please indicate the way you want to present your paper (oral or poster).

Each author can submit a maximum of two abstracts. All the accepted abstracts will only be included in the book of abstracts if registration and payment is completed by 15<sup>th</sup> April.

The Scientific Committee will then decide on acceptance and form of presentation and the approval of abstracts will be given before **15<sup>th</sup> February 2014**. The poster presentations will undergo to an evaluation process for the assignment of the ISEKI\_Food Poster Award.

Detailed information on the abstract format will be available also on the website of the conference.

### Workshops

At the two workshops presentations of selected PhD students will be presented, complemented by posters. Original research papers on any subject in the field of Food Science and Technology/Engineering are welcome, particularly those of relevance to industry. Abstracts (maximum 400 words) should be sent to the Conference Secretariat via the abstract submission form (available online at the official Conference website) until **15<sup>th</sup> December 2013**. All the accepted abstracts will only be included in the book of abstracts if registration and payment is completed by 15 April. The Scientific Committee will then decide on acceptance and form of presentation and the approval of abstracts will be given before **15<sup>th</sup> February 2014**.

## CONFERENCE PROCEEDINGS

A Book of Abstracts with ISBN number will be edited and distributed to all the conference participants.

Speakers and authors will be invited to submit a paper in the International Journal of Food Studies ([www.iseki-food-ejournal.com](http://www.iseki-food-ejournal.com)).

**LANGUAGE:** The official language of the conference is English.

## IMPORTANT DATES

<b>1<sup>st</sup> October 2013</b>	Second call for contributions
<b>15<sup>th</sup> December 2013</b>	Abstract submission deadline
<b>15<sup>th</sup> February 2014</b>	Notification of acceptance
<b>1<sup>st</sup> March 2014</b>	Deadline for advanced registration
<b>10<sup>th</sup> May 2014</b>	Deadline for registration

**SCIENTIFIC COMMITTEE**

(provisional list)

**Chairs****Cristina L.M. Silva** *Catholic University (PT)***Paola Pittia** *University of Teramo (IT)***Members****Gustavo Barbosa-Canovas** *Washington State University (US)***Pilar Buera** *Universidad de Buenos Aires (AR)***David Castle** *University of Edinburgh (UK)***Stephan Drusch** *Berlin University of Technology (DE)***Marco Dalla Rosa** *University of Bologna (IT)***Elisabeth Dumoulin** *past professor at Agroparistech (FR)***Ferruh Erdogdu** *University of Mersin (TR)***Victoria Ferragut** *Universitat Autònoma de Barcelona (ES)***Jesus Frias** *Dublin Institute of Technology (IR)***Gustavo Gutierrez** *National Polytechnic Institute (MX)***Dietrich Knorr** *Berlin University of Technology (DE)***Kristberg Kristbergsson** *University of Iceland (IS)***Viktor Nedovic** *University of Belgrade (SR)***Olga Martin Belloso** *University of Lleida (ES)***Brian McKenna** *European Federation of Food Science and Technology (NL)***José Manuel Nunes de Oliveira** *Universidade de Aveiro (PT)***Cristina Ratti** *Université Laval (CA)***Sam Saguy** *Hebrew University of Jerusalem (IS)***Oliver Schluter** *Leibniz Institute for Agricultural Engineering  
Postdam-Bornim (DE)***Paul Singh** *University of California (US)***Paulo Sobral** *University of São Paulo (BR)***Nikolaos Stoforos** *Agricultural University of Athens (GR)***Petros Taoukis** *National Technical University of Athens (GR)***Gilles Trystram** *AgroParisTech (FR)***Constantina Tzia** *National Technical University of Athens (GR)***Purnendu C. Vasavada** *Professor Emeritus University of Wisconsin (US)***Rimantas Venskutonis** *Kaunas University of Technology (LT)***Margarida Vieira** *University of Algarve (PT)***INDUSTRY ADVISORY COMMITTEE**

The Conference will be supported by a committee of representatives of food industries.

**ORGANISING COMMITTEE****Vasso Oreopoulou** *National Technical University of Athens (GR)***Eleni Gogou** *National Technical University of Athens (GR)***Magda Krokida** *National Technical University of Athens (GR)***Efi Dermesonlouoglou** *National Technical University of Athens (GR)***Anita Habershuber** *ISEKI-Food Association (AT)***Raffaella Falconi** *University of Teramo (IT)***Stavros Gianniotis** *Agricultural University of Athens (GR)***Maria Papageorgiou** *Alexander Technological Education Institute of  
Thessaloniki (GR)***Harris Lazarides** *Aristotle University of Thessaloniki (GR)***REGISTRATION FEE****Conference fee**

	by 1 <sup>st</sup> March 2014		after 1 <sup>st</sup> March 2014	
	IFA member	Others	IFA member	Others
<b>Regular</b>	300 €	350 €	350 €	400 €
<b>Students</b>	150 €	175 €	175 €	200 €

The conference fee includes the entrance to the conference, the book of abstracts, the welcome reception on the 21<sup>st</sup> May, the lunch on 22<sup>nd</sup> May, as well as coffee and tea breaks. The conference dinner has a fee of 50€.

The attendance of the workshops taking place on the 21<sup>st</sup> May is also available at the fee of 80€ for regular participants and 50€ for students. Workshop attendants can participate in the welcome reception for a special fee of 20€.

A discount of 30€ is applicable to those who register for both the conference and the workshops.

**EXHIBITORS**

A generous space will be reserved for exhibition. Contact with the audience is guaranteed by locating coffee breaks and poster sessions in the exhibition area. The registration fee for an exhibition space is 1500 € for the entire conference time including one registration fee for the conference. Table of ca. 80 x 120 cm with electricity supply will be provided.

**SPONSORING**

A wide range of sponsorship initiatives will be offered that are designed to strengthen your company's image. For several possibilities and further details please contact the congress secretariat.





#### VENUE AND HOW TO REACH

The Conference Venue will be **President Hotel**. President Hotel is located in a vibrant, safe and convenient district close to the historic, cultural and commercial centre of Athens. The hotel offers superb transportation links for all the city's main attractions, and shopping and business areas. The hotel is close to Metro station: Ambelokipi (Metro line 3); within a walking distance of approximately 10 minutes.

The hotel can be easily reached from the Athens International Airport via metro. **More detailed information is available at the conference website.**

#### ORGANISING INSTITUTIONS

##### ISEKI-Food Association (IFA)

IFA is an independent European non-profit organisation, established in 2005 by university institutions, research institutes, companies and associations related to food, coming from all over the world.

Main objectives of IFA are the establishment and maintenance of a network between universities, research institutions and companies in the food chain by promoting synergies between research, education/teaching and industry; the development of a virtual community of experts in the food field, with communication to the general public; the establishment of a framework of agreements among partners, fostering the mobility of students and staff; the development of educational and research projects aimed to implement and modernise the food sector.

Activities are also focused on quality assurance of food studies including the tuning of curricula, the development of teaching materials and methods, the cooperation in the implementation of quality criteria in the food chain. IFA has recently developed the EQAS accreditation system of degree programmes in Food studies.

**Website:** [www.iseki-food.net](http://www.iseki-food.net)

##### ISEKI\_Food 4 (IFOOD4) project

The Erasmus ISEKI\_Food 4 Towards the innovation of the food chain through the modernization of Food Studies is a academic network project supported by EACEA within the Lifelong Learning programme.

The main objectives of this project are the innovation of the education and training of Food Science and Technology (FS&T) students; the implementation of soft and personal skills to produce the FS&T professionals of the future and to implement the role of the third level of education; the creation of a framework offering a lecturing qualification for university teaching staff.

The IFOOD4 project network has 89 partners from 27 EU countries and 3 non-European countries and counts more than 47 associated partners from all over the world.

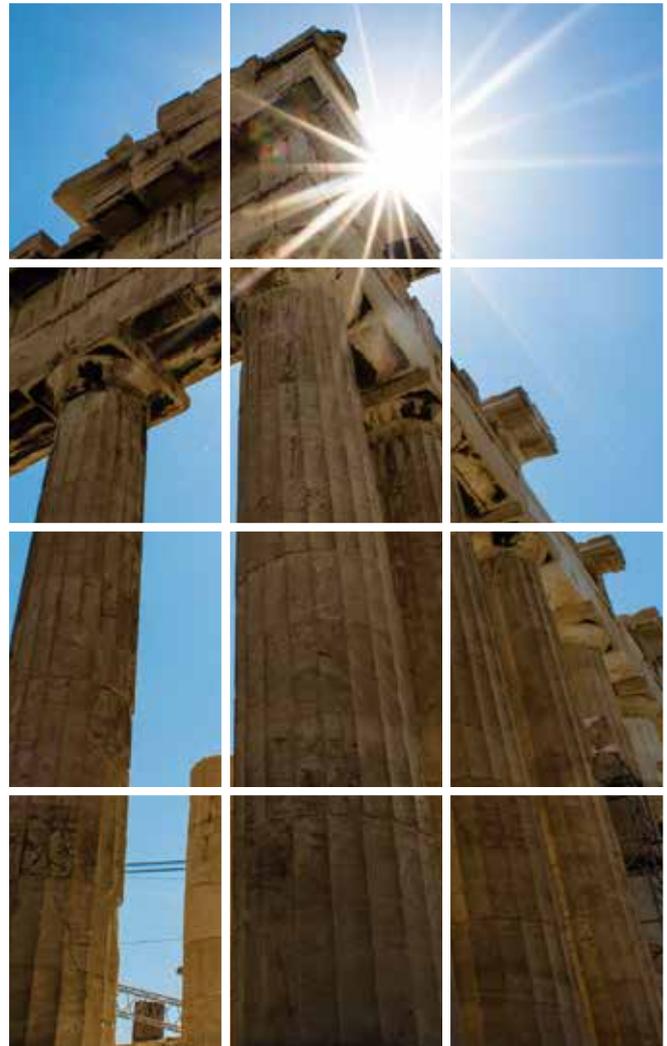
**Website:** [www.iseki-food4.eu](http://www.iseki-food4.eu)

##### National Technical University of Athens (NTUA)

NTUA is the oldest and most prestigious educational institution of Greece in the field of technology, and has contributed unceasingly to the country's scientific, technical and economic development since its foundation in 1836. The School of Chemical Engineering aims at training Engineers meeting the job market needs as well as at developing their research capability in an international framework.

The Department tries to enrich the courses it offers with the most updated knowledge in Chemical Engineering and with state-of-the-art solutions to industrial problems.

**Website:** [www.ntua.gr](http://www.ntua.gr)



#### ACCOMMODATION

Information about accommodation will be given at the conference website and in the 2<sup>nd</sup> Call. A large number of rooms in several hotels of various categories will be provided.

#### CONFERENCE SECRETARIAT

##### ISEKI-Food Association Secretariat

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