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Workpackage 7: Project Exploitation: Bridging Research, Industry and Education

Lead Beneficiary: UNITE (University of Teramo – Faculty of Agriculture – Department of Food Science)

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Contributors: (see list of editors)

Delivery Date: September 2014 (M36) – final report
Foreword

The work described in this report was developed under the project ISEKI_Food 4: Towards the innovation of the food chain through the modernisation of Food Studies. If you wish any other information related to this report or the ISEKI_Food 4 project please visit the project web-site (http://www.iseki-food4.eu/) or contact:

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1. Objectives

The International Journal of Food Studies (IJFS) - http://www.iseki-food-ejournal.com, a journal of the ISEKI_Food Association, is an international peer-reviewed open-access journal featuring scientific articles on the world of Food in Education, Research and Industry. This journal is a forum created specifically to improve the dissemination of Food Science and Technology knowledge between Education, Research and Industry stakeholders. Core topics range from raw materials, through food processing, including its effect on the environment, to food safety, nutrition and consumer acceptance. To enrich this forum the journal is also open to other food-related topics such as food policy and food anthropology.

Original contributions relevant to the following topics are considered for publication:

- **Education methods**, including Life Long Learning and e-learning;
- **Research and application** in academia, research, industry;
- **Critical reviews of scientific literature** by researchers, students, invited authors;
- **Exchange of views and opinions of a scientific nature**, including testimonies on career experiences in Food Industry/Research/Education (required skills, challenges and successes).

The management, reviewing activity, references and language editing, and publishing is carried out by representatives of the partner institutions (eligible and associated).

All ISEKI_Food 4 partners are regularly invited to submit papers on topics dealing with the various sessions of the journal.

2. Target group

This journal is mainly directed to scientists, technologists, researchers, teachers and students working in the food sector.

3. Journal boards

**Editor-in-Chief**
Vice Editors-in-Chief
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Gustavo Barbosa-Canovas | Washington State University | United States of America (Associated partner, A20)
Gustavo Gutiérrez-López | National School of Biological Sciences | Mexico (Associated partner, A07)
Jorge Oliveira | University College Cork | Ireland (P84)
José Manuel Teixeira | Universidade do Minho | Portugal
4. Issues published

4.1. Issue 1


Vol 1, No 1 (2012)

International Journal of Food Studies

FOREWORD

It is with great pleasure that we are delivering the 1st issue of International Journal of Food Studies (IJFS), a journal of the ISEKI Food Association. IJFS is an international peer-reviewed open-access journal featuring scientific articles on the world of Food in Education, Research and Industry to improve the dissemination of Food Science and Technology knowledge among Education, Research and Industry stakeholders.

This journal will be published twice per year and is mainly directed to scientists, technologists, researchers, teachers and students working in the food sector.

This milestone publication has been the fruit of hard and brave work developing the journal system, appointing journal editorial boards, selecting peer reviewers and finally receiving the trust of authors that submit their best work.

We wish you appreciate this 1st issue of the IJFS and we look forward to receive your contributions on Food Science and Technology knowledge bridging Education, Research and Industry.

Editor-in-Chief
Cristina L.M. Silva | Catholic University of Portugal | Portugal
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**Moisture Adsorption and Thermodynamic Properties of California Grown Almonds (Varieties: Nonpareil and Monterey)**

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4.2. Issue 2


Vol 1, No 2 (2012)

International Journal of Food Studies

FOREWORD
This is the 2nd issue of International Journal of Food Studies (IJFS), a journal of the ISEKI Food Association. IJFS is an international peer-reviewed open-access journal featuring scientific articles on the world of Food in Education, Research and Industry to improve the dissemination of Food Science and Technology knowledge among Education, Research and Industry stakeholders. This issue counts with four papers specially invited from the lecturers at the 2nd International ISEKI Food Conference – Bridging Training and Research for Industry and the Wider Community. The IJFS is reaching a large audience, including authors and readers, from all World and at the moment receives in average 150 visitors per day.
We wish you appreciate this 2nd issue of the IJFS, as much as the 1st, and we look forward to continue receiving your valuable contributions on Food Science and Technology knowledge bridging Education, Research and Industry.

Editor-in-Chief
Cristina L.M. Silva | CBQF/Centro de Biotecnologia e Química Fina, Escola Superior de Biotecnologia, Centro Regional do Porto da Universidade Católica Portuguesa | Portugal

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Vol 2, No 1 (2013)

International Journal of Food Studies

FOREWORD
This is the 3rd issue (vol.2 | issue 1) of International Journal of Food Studies (IJFS), a journal of the ISEKI_Food Association.
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.
After publishing this 3rd issue, the IJFS will be submitted to 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.
We wish you appreciate this 3rd issue of the IJFS as much as the previous. Make the IJFS your mean of communicating your main achievements in the field of Food studies in Education, Research and Industry.

Editor-in-Chief
Cristina L.M. Silva | CBQF – Centro de Biotecnologia e Química Fina – Laboratório Associado, Escola Superior de Biotecnologia, Universidade Católica Portuguesa/Porto | Portugal
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International Journal of Food Studies

FOREWORD
It is with a great pleasure that we bring to our readers the 4th issue (vol.2 | issue 2) of International Journal of Food Studies (IJFS), a journal of the ISEKI_Food Association. The IJFS was recently submitted to the platform Scopus and after acceptance, a process that can take a year, it will be submitted to the Web of Knowledge. After this normal procedure, it takes 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.

The IJFS is fully engaged to improve its quality and a survey to its readers is ongoing. Based on preliminary results some improvements were already implemented, and recent and past issues are now easier to access. Moreover, authors of new papers are now receiving a personalized copy of their work.

We wish you appreciate this 4th issue of the IJFS, and look forward to receive submissions of your work in the field of Food studies in Education, Research and Industry.

Editor-in-Chief
Cristina L.M. Silva | CBQF – Centro de Biotecnologia e Química Fina – Laboratório Associado, Escola Superior de Biotecnologia, Universidade Católica Portuguesa/Porto | Portugal

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Vol 3, No 1 (2014)

International Journal of Food Studies

FOREWORD
This is the 5th issue (vol.3 | issue 1) of International Journal of Food Studies (IJFS), a journal of the ISEKI_Food Association. We have the pleasure to inform you that IJFS is now indexed by EBSCO information services (www.ebsco.com/).

We wish you appreciate this new issue of the IJFS, and look forward to continue receiving submissions of your work in the field of Food studies in Education, Research and Industry.

Editor-in-Chief
Cristina L.M. Silva | CBQF – Centro de Biotecnologia e Química Fina – Laboratório Associado, Escola Superior de Biotecnologia, Universidade Católica Portuguesa/Porto | Portugal

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Deliverable D7.2.2 – Final report

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4.6. Issue 6


Vol 3, No 2 (2014)

International Journal of Food Studies

FOREWORD

This is the 2\textsuperscript{nd} issue (vol.3, issue 2) of International Journal of Food Studies (IJFS), a journal of the ISEKI_Food Association.

As usual, I am pleased to find in this new issue different aspects able to interest, directly or as good examples, the whole International food community as teachers and students (transmission of knowledge, learning), new (PhD) and confirmed researchers, and actors in food industry and consumers.

Research papers (from all around the world) deal with products, processes with a good scientific approach (modelling, data treatment) with the final aim of better quality and safety:

- Improvement of techniques of analyses for aroma-active compounds; prediction of heat transfer in a cold food chain process in a hospital kitchen.
- Positive blanching pre-treatment of grapes before solar drying; aging process of herbs to modify organoleptic properties.
- Use of sunflower by-product as a protein source; better knowledge of fermented cereal-based foods; cookies prepared with blends of local cereals in Africa; shelf life of fruit Brazilian nectars enriched in ascorbic acid.

And teachers describe in details general and specific competences to acquire during PhD studies; and an example of improved teaching in Food Chemistry for 3\textsuperscript{rd} BSc students. That shows the permanent desire of teachers to prepare students for their work life in the best way.

Thanks to all to share their results and good reading!

Prof. Elisabeth Dumoulin | member of IA – ISEKI Academy - https://www.iseki-food.net/general/academy
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5. Journal in search directories and impact factor

The IJFS journal of the ISEKI_Food_Association is an international peer-reviewed open-access journal and it publishes regularly two issues per year. The journal was created and is being developed to become a highly reputed publication. Therefore, all the requirements were considered, such as ISBN number, manuscript DOI and publication ethics and malpractice statement:


Until October 2014 it published 6 issues, each with 10 manuscripts.

The IJFS is included and indexed in the following directories:

- DOAJ (Directory of Open Access Journals):
  http://doaj.org/search?source={%22query%22:{%22query_string%22:{%22query%22:%22IJFS%22,%22default_operator%22:%22AND%22}}}}#.VHcBGdYbMzQ, since March 2013.

Meanwhile, IJFS will be indexed by FSTA (http://www.ifis.org/fsta/) soon.

After publishing the 4th issue, the IJFS was submitted to Scopus on 21st January 2014. After getting the result, that normally takes one year, the IJFS will be also submitted for indexing to 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.

6. Journal dissemination and statistics

The ISEKI_Food 4 project and the ISEKI_Food Association (IFA - https://www.iseki-food.net), through its partners and members, respectively, and mailinglists, disseminate
regularly the journal and published issues. Intensive dissemination and direct dissemination was not needed.

The following picture presents the number of manuscripts received and processed by August 2014:

![Graph showing the number of manuscripts received and processed by August 2014]

In terms of country of first authors, the IJFS received until August 2014 manuscripts from 41 countries:

![Graph showing the number of manuscripts by country]

*International ISEKI e-journal*
And the IJFS platform is accessed from all over the world:

Other good means of dissemination have been, as well, through the:

- ISEKI_Food newsletters: [https://www.iseki-food.net/general/news/newsletters](https://www.iseki-food.net/general/news/newsletters)
- IJFS e-journal leaflet
- Several conferences and events: [https://www.iseki-food.net/general/events/past](https://www.iseki-food.net/general/events/past)

### 7. Journal evaluation and improvements

#### 7.1. First evaluation and improvements

The IJFS has been regularly evaluated. The first survey was carried out with deadline December 2013. The survey was done online and a link is permanently at the website of the journal: [http://www.surveymonkey.com/s/LN7CY2Q](http://www.surveymonkey.com/s/LN7CY2Q)

After December 2013, and based on the 1st survey results, several improvements were implemented:
• Website platform (http://www.iseki-food-ejournal.com): new image, new font, ... (see below)
• Possibility to include advertisement and sponsors, in order to work towards the deliverable sustainability and use the site to advertise as well the ISEKI_Food (IFA) association.
• Edition of authors special print since the 4th issue – it was highly appreciated by the authors and contributes to the IJFS image of quality (see next page)

New IJFS image
Quality and Safety of Camel Milk along the Value Chain in Erer, Eastern Ethiopia

Mulugocham Adugna, Eyassu Seifu, Amheha Kerede and Reiner Dolschitz

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- Authors are able to enter into separate, additional contractual arrangements for the non-exclusive distribution of the journal's published version of the work (e.g., post it to an institutional repository or publish it in a book), with an acknowledgement of its initial publication in this journal.
- Authors are permitted and encouraged to post their work online (e.g., in institutional repositories or on their websites) prior to and during the submission process, as it can lead to productive exchanges, as well as earlier and greater citation of published work.

DOI: 10.7156/IJFS/2.2.2013.52
7.2. Results of evaluation in September 2014

The final IJFS evaluation analysis was done in September 2014 (end of the project). The report is following presented and suggested improvements will be countinously implemented. After ISEKI_Food 4 project end, all the international team will continue the work for the International Journal of Food Studies, that is considered one of the best ISEKI_Food Network outcomes. Under IFA structure there is also an IFA team for this e-journal, here the chair is Cristina L.M. Silva and the deputy Ferruh Erdogduh (https://www.iseki-food.net/general/about_ifa/ifa_teams).

Objectives:

This reports aims to give an evaluation of deliverable 2.7.7, the “International Journal of Food Studies” (IJFS) available on-line : http://www.iseki-food-ejournal.com/ojs/index.php/e-journal. The quality evaluation report is dedicated to the several stakeholders active in the different processes of publishing (journal managing, editing, layouting,...); it aims to give a feed-back from representative members of the audience (scientists, technologists, researchers, teachers and students working in the food sector) in order to enhance quality in a continuous process by adaptation of the content, accessibility, layout to the audience needs and expectations.

Methodology:

Global methodology for this evaluation is inspired by the guidelines for efficient evaluation process by Kenneth Phillips (2007) : “Developing Valid Level 1 Evaluation Forms”. The deliverable was evaluated after publication of the 5th issue (3rd Vol, issue 1) and successively to 2 preliminary evaluations. The methodology consisted in a questionnaire submitted online to members of the different audiences by an internal call for participation to the evaluation (e-mail sent to all Iseki Food4 partners with
request for disseminating the link to the evaluation questionnaire) and by posting the link to the online questionnaire on the accession webpage of the IJFS (aiming the collection of evaluation from external panel).
This report was elaborated by WG1, quality management WG in ISEKI Food4 network.

RESULTS-ANALYSIS.

PERIOD OF EVALUATION : August 2014- September 2014.
QUESTIONNAIRE : https://fr.surveymonkey.com/s/LN7CY2Q
SPONTANEOUS ANSWERS : 35

EVALUATION TOPIC N°1 : Accessibility.

I tried to find some articles of the journal via Google Scholar by using their titles, but without success. However, the articles may be found via the standard Google websearch.

05/09/2014 11:20   Afficher les réponses de la personne interrogée
EVALUATION TOPIC N°2 : GENERAL PRESENTATION

Rate the GENERAL PRESENTATION of the IJFS: website structure, general menu accessibility, side menu structure (information, notifications, ...)

Comments by evaluators:

Comfortable website structure, easy accessibility of menu.
15/09/2014 19:01
Afficher les réponses de la personne interrogée

It was very easy to find everything.
09/09/2014 13:06
Afficher les réponses de la personne interrogée

In my opinion, the colors used for the website structure should be a bit more "formal", mainly the green color. On the other side I know the aim in using this color was because its relationship with the ISEKI logo.
09/09/2014 17:38
Afficher les réponses de la personne interrogée

when clicking on full text pdf, the article opens up into a small window in the centre of the page. This does not look very nice. It would be better if it opens in a new window that is much larger. At least sufficient to see the full title of the paper, not a truncated view. When reviewing past issues, once an issue is selected the only way to go back to see the full list is to select the browser back button. A navigation box with links to all issues would be ideal (see for example www.sciencedirect.com). The same problem occurs after viewing the full text pdf. It takes two back button clicks to get back to the table of content for that issue.
05/09/2014 11:05
Afficher les réponses de la personne interrogée
EVALUATION TOPIC N°3 : TOPICS SELECTION

Rate the TOPICS SELECTION (i) Education methods, including Life Long Learning and e-learning; ii) Research and application in academia, research, industry; iii) Critical reviews of scientific literature by researchers, students, invited authors; iv) Exchange of views and opinions of a scientific nature including testimonies on career experiences in Food Industry/Research/Education (required skills, challenges and successes).

<table>
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<tr>
<th>Score</th>
<th>Percentage</th>
<th>Number</th>
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<tr>
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</table>

COMMENTS BY EVALUATORS:

Missing areas: energy consumption and mechanical processing
08/09/2014 10:53
Afficher les réponses de la personne interrogée

A commentary section allowing reader to comment on published papers similar to one found in the journal of sensory studies (see http://onlinelibrary.wiley.com/doi/10.1111/j.1745-459X.2005.00043.x/abstract) might engaged discussion on topic. Not sure if this fits in the section on Exchange of views and opinions
05/09/2014 11:05
Afficher les réponses de la personne interrogée

To encourage further visits and add benefits we could consider adding a topic on EDUCATION & EMPLOYMENT OPPORTUNITIES (announcements of i.e. funded Ph.D. openings, NEW openings in Industry or academia, etc)
04/09/2014 15:26
Afficher les réponses de la personne interrogée

I was unable to find the section: v) Exchange of views and opinions of a scientific nature including testimonies on career experiences in Food Industry/Research/Education (required skills, challenges and successes)
04/09/2014 13:00
Afficher les réponses de la personne interrogée
EVALUATION TOPIC N°4 : Relevance of articles.

After scanning the table of contents or the papers of the published issues, rate the relevance of the published articles to the selected original topics.

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<thead>
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COMMENTS BY EVALUATORS:

Missing areas: energy consumption and mechanical processing
Atcher les réponses de la personne interrogée
EVALUATION TOPIC N° 5 : Quality of Authors

Rate the quality of authors of the papers published at this date.

<table>
<thead>
<tr>
<th>Rating</th>
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<tr>
<td>Total</td>
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</table>

COMMENTS BY EVALUATORS :

A very low number of known authors out of Europe
05/09/2014 11:20 Afficher les réponses de la personne interrogée

At least two papers were found where there were errors in sensory testing methodology, i.e. using trained panelists for hedonic/preference tests. In one case too few panelist.
05/09/2014 11:35 Afficher les réponses de la personne interrogée
EVALUATION TOPIC N°6 : Quality of papers

Rate the quality of the papers published at this date.

<table>
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<td>8</td>
</tr>
<tr>
<td>Total</td>
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</tr>
</tbody>
</table>

COMMENTS BY EVALUATORS:

Excellent quality of published papers, the reviewers are doing a good job!
16/09/2014 10:01

Most articles are published in very narrow and specialized areas of the food sector.
05/09/2014 11:20

when IF will be given to IJFS it will be easier to judge and to publish on IJFS
05/09/2014 10:52
EVALUATION TOPIC N°7 : Benefits of IJFS for the community

Rate to what extent the IJFS will benefit the food science and technology community (education scientists, students, researchers, technologists, governmental agencies representatives, industry representatives, trainers and consumers)

COMMENTS BY EVALUATORS:

IJFS offers information relevant to all stakeholders of the food area, my opinion is that it will progress very quickly, of more issues could be published/year.

16/05/2014 18:01 Afficher les réponses de la personne interrogée
EVALUATION TOPIC N°8 : OPEN QUESTION

If possible, argue on the specificity of the IJFS and on its complementarity to existing journals, on the added-value of IJFS,...

COMMENTS BY EVALUATORS:

The journals puts together all topics related to food studies, incl. education and career, which is great. Most food-related journals are focused on research and industry only.

16/09/2014 10:01 Afficher les réponses de la personne interrogée

Difficult to answer

14/09/2014 10:03 Afficher les réponses de la personne interrogée

The IJFS presents a multidisciplinary approach in the food studies area and, this is the main attribute that makes it promising in the long term.

10/09/2014 14:21 Afficher les réponses de la personne interrogée

IJFS selected topics are specific and very useful for Higher education professors and researchers. Unfortunately, few articles focus on these topics.

10/09/2014 10:33 Afficher les réponses de la personne interrogée

I think that Education part is very good to be included here together with articles on research.

09/09/2014 13:06 Afficher les réponses de la personne interrogée

Food Technology (Food and Engineering) is a complex area. Chemical processes and analysis are very important area, but there are other relevant areas: energy, thermal processes, mechanical processes, diffusion processes, automation, civil engineering and others.

09/09/2014 15:34 Afficher les réponses de la personne interrogée

Complementarity and added-value of the IJFS are the most important achievement. Especially in teaching food science and technology.

07/09/2014 21:03 Afficher les réponses de la personne interrogée

The fact that educational aspects are also accomplished together with technical and scientific fields in IJFS is very innovative giving a new added-value to this journal. Professors are usually rated and, therefore, concerned with their scientific papers missing many times the importance of improving their pedagogic skills.

05/09/2014 15:53 Afficher les réponses de la personne interrogée

The strength of the journal is in the complementarity, for example in the field of education.

05/09/2014 15:40 Afficher les réponses de la personne interrogée

The journal’s openness for the education methods, exchange of experience and ideas, and testimonies on career experiences in Food Industry, Research/Education

05/09/2014 13:23 Afficher les réponses de la personne interrogée

The journal has a very broad scope. Due to this fact and due to the relatively narrow and specific scope of the published articles, the overall impression is rather scattered.

the space given to the educational aspects is peculiar of IJFS

05/09/2014 10:52 Afficher les réponses de la personne interrogée

It does compliment existing journals to a good extent

04/09/2014 15:26 Afficher les réponses de la personne interrogée
EVALUATION TOPIC N°9: OPEN QUESTION

Open field for personal comments or suggestions

COMMENTS BY EVALUATORS:

<table>
<thead>
<tr>
<th>Suggestion to increase the number of issues/year.</th>
<th>16/09/2014 10:01</th>
</tr>
</thead>
<tbody>
<tr>
<td>Invite authors to submit manuscripts on the selected topics</td>
<td>10/09/2014 10:33</td>
</tr>
<tr>
<td>I hope to give enough time to the efforts to publish on IJF</td>
<td>05/09/2014 10:52</td>
</tr>
<tr>
<td>It is important to get an Impact Factor for the Journal. This fact will force more authors to submit their manuscripts and improve the quality of the journal.</td>
<td>05/09/2014 08:57</td>
</tr>
</tbody>
</table>

CONCLUSIONS:

Globally, the evaluation of IJFS is very positive indicating a majority of “satisfied” to “very satisfied” appreciations. This feed-back encourages the team involved in this deliverable to follow the editing line...and even to increase the number of issues/year. The quality management group invites the stakeholders in the publishing of the IJFS to read carefully individual comments posted by evaluators and to integrate the objective recommendations in the editing process of future issues. Some comments on the selection of topics,...are interesting for the future of the Journal.
8. Journal special issues

- A special issue is under preparation, based on invitations to authors that participated at the 3rd International ISEKI_Food conference (http://www.isekiconferences.com/athens2014/). Deadline for manuscripts submission was 15th June 2014. A total of 19 manuscripts were submitted and at the moment are under revision, with 4 already accepted and being edited.

- The NAFI 2014 – International Food Congress – Novel Approaches in Food Industry – 26-29 May 2014 - Kusadasi, TURKEY, also approached the IJFS editors for publication of the best manuscripts from the event. A total of 6 manuscripts were submitted and are being reviewed.

------------------------ END OF DELIVERABLE ------------------------