Dear PhD students and friends,

This is the 4th issue of the PhD Newsletter published in the context of ISEKI-Food_4 Project, which has recently finished. However, this newsletter will be published twice a year because of the commitment of different ISEKI members.

The main distribution channel for the future issues of our PhD Newsletter will be the IFA (Iseki Food Association) website (https://www.iseki-food.net/), where you will be able to subscribe to the publication. On the other hand, a more interactive access to specific sections will be arranged to offer you easier navigation through the newsletter.

The editorial board wants to thank all volunteers for their contribution to the evaluation of this publication, mainly made by PhD students (58 contributors). This instrumental participation was required in order to ensure rational analysis of data. The results were very good, which encouraged the editorial board to continue to work on the improvement of the overall quality of this publication.

Obviously, PhD students are the most interested readers of our newsletter and your contribution is essential!

Thank you,

The editorial board
The 3rd ISEKI_Food conference, held in Athens in May 2014, and the two pre-conference workshops were really a success! Almost 300 participants from 39 countries attended, with 51 speakers!

One of the most valuable events in the conference was the poster awards. This was possible thanks to 10 endorsing institutions and 18 sponsors which enabled the conference to give awards to 12 posters. These 12 award winners were selected from among 240 poster presentations. They were those judged to provide a positive contribution to progress and quality of research, and to the development of new concepts or techniques aimed at improving the Food sector.

The following awardees presented their posters at the ISEKI_Food Conference or pre-Conference Workshops:

**PURATOS:** 1 poster award of EUR 500.

*Evaluation of total antioxidant potential of Pistacia lentiscus var Chia leaves extracts using HPLC-MS*

Ariana Bampouli, Konstantina Kyriakopoulou, George Papaefstathiou, Vasiliki Louli, Nektarios Aligiannis, Magdalini Krokida, Kostis Magoulas.

**ELSEVIER:** 3 poster awards of EUR 500/poster.

*Study of physical and chemical properties of dried pistachios as a sorting tool of aflatoxin contaminated nuts*

M. Georgiadou, Ch. Gardeli, M. Komaitis, D.I. Tsitsigiannis, E.J. Paplomatas and S.Yanniotis (Greece)

*Sensory and physical characteristics of corn-based extrudates containing quinoa and kañïw*

Jose Martin Ramos Diaz, Jussi-Petteri Suuronen, Kevin C. Deegan, Ritva Serimaa, Hely Tuorila and Kirsi Jouppila (Finland)

*A NMR contribute to understand fresh-cut melon behaviour during refrigerated storage*

Joana F. Fundo, Alexandra Carvalho, Gabriel Feio, Cristina L.M. Silva, Mafalda A.C. Quintas (Portugal)

**VIORYL:** 1 poster award of EUR 500.

*Effect of nisin, lysozyme, oregano essential oil and EDTA on the survival and thermotolerance of Escherichia coli O157:H7 in ground pork*

Stavros G. Manios, Kallia Kallogianaki, Panagiotis N. Skandamis (Greece)
**GALLINA BLANCA STAR:** 1 poster award of EUR 500.

*Microencapsulation of menhaden fish oil within baker’s yeast cells coated with hydroxypropyl methylcellulose*

Adrian Czerniak and Tomasz Jankowski (Poland)

**KG FOODS:** 1 poster award of EUR 350.

*Food texture stabilizer from apple juice by-products*

Justyna Cybulska, Joanna Mierczyńska, Piotr Pieczywek, Artur Zdunek (Poland)

**ASSOCIATION OF GREEK CHEMISTS:** 2 poster awards of EUR 400/poster.

*Potential functional properties of fermented almond “milks”*

Neus Bernat, José Moisés Laparra, Maite Cháfer, Amparo Chiralt and Chelo González-Martínez (Spain)

*Recovery of phenolic antioxidants from rice hulls: alkaline vs acid digestion*

Anastasia Kyriakoudi, Nikolaos Nenadis, Maria Z. Tsimidou (Greece)

**IFA Awards**

*Teaching microbiological food safety through industrial case studies*

Florence Dubois-Brissonnet, Laurent Guillier and Murielle Naïtali (France)

*Developing a new curriculum for Food Technology: The innovative process*

Maricel Krügel (South Africa)

*Effect of various salts on inosinic acid-degrading enzyme in southern mackerel*

Hiroko Seki and Naoko Hamada-Sato (Japan)

Some of the awardees in the photos. Congratulations to all of them!
1st NATIONAL ISEKI-WORKSHOP ON “HOT TOPICS” IN THE FIELD OF FOOD SCIENCE AND TECHNOLOGY

The organisation of workshops at the national level (own funding) in collaboration with the ISEKI_Food 4 project was an important objective in the context of PhD studies.

Workshops are events where PhD students present selected research contributions or discuss specific emerging topics of interest. Interdisciplinarity is a major method to foster knowledge exchange between food science disciplines and others (humanities, food security, etc.). The aim of this activity was to favour the dissemination of ISEKI_Food 4 project and network activities for PhD students and graduates.

Target Groups were PhD students, master students (before entering PhD courses) and tutors (professors from all the PhD courses in Food Science and Technology and Biotechnology).

The methodology of this event was as follows: ISEKI_Food 4 partners contacted national institutes that were potentially interested in organizing workshops for PhD students. We volunteered to co-organise the event with the aim of increasing its scientific impact at the national and EU level and fostering dissemination of ISEKI_Food 4 project and network activities for PhD students and graduates, including the PhD newsletter and PhD platform. A long term goal was to favour the enlargement of the ISEKI_Food network by getting in contact with the future generation of food professionals and scientists.

All partners were invited to send information about their national PhD events and the potential to co-organise a workshop.

In May 2014 (at the 3rd Overall meeting in Athens), a new annual event for PhD students in Germany, initiated by the ISEKI_Food 4 project and its network as promoters and supporters, was announced.

The contribution of PhD students to the workshop was in the following topics:

- Microbial contaminants along the value added chain: decontamination and success control
- Color implementation in sugar during crystallisation
- Cold atmospheric pressure plasma as innovative method for decontamination of heat sensitive dried products
- Investigations on edible organo-gel applications
- Investigations on the development of zinc-protoporphyrine IX during storage of pork meat
- Hydrocolloid-based micro-capsules for functional food ingredients
- Impact of cold atmospheric pressure on food-process interactions
- Substitution of low-molecular emulsifiers using saponins in dispersed food systems
The PhD Workshop was held in Berlin and participants evaluated different aspect of its organization and content.

More than 80% of respondents (participating PhD students and attending professors and researchers) gave scores of “3” or “4” corresponding to “satisfied” and “very satisfied”. Overall, the workshop was evaluated as “good” or “very good” by the participants.

News about the PhD Platform in Food Studies

Do you know the virtual platform in PhD Food studies has been ready since May 2014? It is located on the ISEKI Food Association web page. If you have not visited it, you can take a look at the following web address: https://www.iseki-food.net/phd

This virtual platform is organized into several sections and sub-sections, and includes relevant information for PhD students such as teaching material (divided into personal, professional and scientific skills), news for members, related web pages, relevant PhD articles, upcoming events and our PhD newsletters!!

Aren’t you interested?

Last September, our PhD platform was evaluated by the users. The results indicate that it is a success and very much appreciated by users. The feedback from the evaluations will now be used to enhance the existing sections and topics of the virtual platform.

If you have relevant information that you want to share or suggestions to improve the webpage, or new topics to add, please do not hesitate to contact us!
My name is Amalia Cano and it is a pleasure for me to write about my personal experience related to my short-term scientific mission at a foreign scientific institution. I am a third year PhD student at the Institute of Food Engineering for Development at Polytechnic University of Valencia (UPV), Valencia, Spain. My dissertation is related to the development of biodegradable films for food packaging applications. Since I started my PhD, I have been clearly aware that I wanted to go to a foreign center for two important reasons: i) I needed to overcome the challenge of meeting, sharing and working with people and laboratories from another country to complete and expand my knowledge and mind, and ii) I wanted an international PhD. After almost two years working towards my PhD, I decided it was the appropriate time to carry out this new experience because we wanted to try a new method: to obtain films by extrusion using the same raw materials that we previously assayed via casting. We sought an institution where we could develop the latter objective, and finally decided on the Materials, Science and Technology Laboratory of the Civil and Environmental Engineering Department at the University of Perugia located in Terni, Italy. This is a prestigious center offering the possibility to work with microextrusion and new analytical techniques. I decided to apply for three months, thanks to financial support from Cost Action FA1001 “The application of innovative fundamental food-structure-property relationships to the design of foods for health, wellness and pleasure”, in which my Institution was involved. At the end, everything about the internship turned out fine, but we had to face some problems. For example, just when I arrived in Terni one of the pieces of equipment that I was going to use (the extrusor) was broken! So, we had to change the aim of the work and we decided to introduce cellulose nanocrystals, which I learned to produce there, and also commercial silver nanoparticles, into my films.

Finally, I would like to highlight that these three months provided me with a unique learning and personal experience. I had to improvise and make quick decisions, and I had the opportunity to use sophisticated equipment, which contributed to improving my knowledge while adding prestige to my dissertation. In addition, I had the opportunity to collaborate with both experienced and young scientists, who always were ready to support and assist me. Moreover, I hope that my stay in Terni was also productive to strengthen collaboration between the two institutions. The opportunity of communication and cooperation is always enriching for both scientific and doctoral candidates!
My name is Hernan Tournour and I am from Argentina. After graduating in Argentina as a Food Engineer from Universidad Nacional de Entre Rios, Argentina (http://www.uner.edu.ar/), I worked in the Argentinean industry for six years. At the beginning of my experience I worked in a Blueberry Packaging Industry in which I applied Assurance and Quality Control, and the last few years I worked in a Poultry Factory (http://www.lascameliassa.com.ar/) in different departments including Microbiology and Physics-Chemistry labs and also in the Processing area applying Quality Control.

Looking for further knowledge and in order to improve my experience, in 2012 I applied for a scholarship (Erasmus Mundus Action 2 Program, Strand 1, Lot 16 Argentina-Eurotango2, http://eacea.ec.europa.eu/erasmus_mundus/) with Porto, Portugal as my destination. So, now I am a PhD student in the Food Consumption and Nutrition Sciences degree at Universidade do Porto (UPORTO, http://sigarra.up.pt/up/pt/) under the supervision of Prof. Luís M. Cunha, Dr. Marcela Segundo and Dr. Jorge Queiroz.

My research group was created to cover the different aspects (planning, research, sampling, laboratory experiences, etc) in order to suitably contribute supporting material and concepts to my project. My research is focused on the characterization and development of a natural food preservative from Portuguese red grape pomace (peel and seeds).

In the work chronogram, the assessment of total phenolic content and antioxidant capacity is established through more than one assay. Additionally, the phenolic profile will be performed by HPLC methodology in order to select the most powerful grape cultivar for food use. Finally, we will also look into consumer acceptance of the use of such extracts in meat products.
Regarding my own perspectives about this amazing experience, I believe that when a person encourages himself through a cultural exchange he/she should keep an open mind and a receptive spirit, trying to learn and get involved in most aspects related to the culture, traditional foods and music. I consider myself a lucky person because a couple of years ago I moved to Brazil when I won another scholarship during my engineering studies; but I spent most of my time with other Argentinean scholarship holders somehow losing the chance of getting more involved with local Brazilians. Nowadays I am living a totally different experience.

Portuguese are well known as supportive and welcoming people. Although I am not a fan of “Fado” (traditional music), Portuguese foods are tasteful (mainly “Francesinhas”), and altogether make my stay in Porto easy.

I am grateful to work in a European country and to improve my knowledge in the field of polyphenolic compounds while being supported by a research team which is well-known because of their publications in this area.

My belief is that this experience will be remarkable - not only for the current professional activities I am carrying out, but also because it establishes a bond between two continents giving us the crucial opportunity for mutual scientific cooperation.
October

October 6-8, 2014
11th International Symposium on Milk Genomics and Human Health
Aarhus, Denmark
milkgenomics.org/11th-international-symposium-milk-genomics-human-health/

October 6-10, 2014
Supply Side West Global Expo and Conference
Las Vegas, Nevada, USA
west.supplysideshow.com

10-15 October, 2014
18th Ifoam Organic World Congress
İstanbul, Turkey
www.owc2014.org

October 14-17, 2014
7th International Conference and Exhibition on Nutraceuticals and Functional Foods
İstanbul, Turkey
www.isnff2014.org

October 15-17, 2014
Food Ingredient Asia
Jakarta, Indonesia
www.figlobal.com/asia-indonesia/home

October 15-17, 2014
1st Congress on Food Structure Design
Porto, Portugal
www.skyros-congressos.pt/foodstructure/

October 16-18, 2014
BIT’s 3rd Annual World Congress of Aquaculture and Fisheries-2014 (WCAF2014)
Dalian, China
www.bitcongress.com/wcaf2014/

October 19-13, 2014
SIAL
Paris, France
www.sialparis.com

October 20-21, 2014
Fourth International Conference on Food Studies
Prato, Italy
food-studies.com/the-conference

October 20-21, 2014
Asia-Pacific Probiotics Workshop 2014
Lincoln, New Zealand

October 20-23, 2014
FoodInnova 2014
Concordia, Entre Ríos, Argentina
www.foodinnova.com

October 20-26, 2014
BIT’s 2nd Annual World Congress of Nutrition & Health 2014 (WCNH-2014)
Taiyuan, China
www.bitlifesciences.com/wcnh2014/

October 26-28, 2014
2014 Symposium on Agriculture and Food Engineering (AFE2014)
Wuhan, China
www.engii.org/cet2014/

October 27-31, 2014
IDF World Dairy Summit
Tel Aviv, Israel
www.idfworldcongress.org

October 29-30, 2014
Food Analysis Congress
Barcelona, Spain

Campinas, São Paulo, Brazil
www.advancesfoodprocessingconference.com/index.html
November

November 3-7, 2014
30th Montreux LC/MS Symposium focused on Food allergens and Safety Testing (FAST-LCMS2014)
Charleston, South Carolina, USA
www.fast-lcms2014.org

November 5-7, 2014
Advances in Food Processing: Challenges for the Future
Campinas, São Paulo, Brazil
www.advancesfoodprocessingconference.com/index.html

November 5-7, 2014
2nd International Congress on Food Technology
Kuşadası, Turkey
www.intfoodtechno2014.org

November 6-7, 2014
Future Food Horizons
Chester, United Kingdom
www.ffh2014.org

November 12-13, 2014
9th Cheese Symposium
Cork, Ireland
www.teagasc.ie/events/2014/cheese_symposium/

November 18-20, 2014
Food Matters Live
London, United Kingdom
www.foodmatterslive.com

November 19-21, 2014
Joint FAO/WHO Second International Conference on Nutrition (ICN2)
Rome, Italy
www.fao.org/ICN2

November 25-27, 2014
Middle East Natural and Organic Products Expo
Dubai, United Arab Emirates
atnd.it/12747-1

December

December 1-3, 2014
2nd International Conference on Agricultural and Food Engineering (CAFEi2014)
Kuala Lumpur, Malaysia
www.cafei2014.org

December 1-3, 2014
18th World Congress on Clinical Nutrition (WCCN)
Muang, Ubon Ratchathani, Thailand
18thwccn.ubu.ac.th/index.php

December 1-5, 2014
Biotechnology Havana 2014: Ag-Biotech for food sustainability
Havana, Cuba

December 2-4, 2104
Health Ingredients Europe
Amsterdam, Netherlands
www.figlobal.com/hieurope/home

December 2-5, 2014
Plastics & Paper in Contact with Foodstuffs Conference 2014
Munich, Germany
www.food-contact.com/plastics-and-paper.aspx

December 4-5, 2104
Food Texture Technology: Hydrocolloids, Emulsions and Proteins
Amsterdam, Netherlands
www.smartshortcourses.com/foodtexture/registration.html

December 8-10, 2014
OIC 3rd Halal Middle East
Sharjah, United Arab Emirates
www.halalfoodme.com/HalalFood/default.htm

January

January 19-20, 2015
The Microbiome Forum Asia 2015
Kuala Lumpur, Malaysia
www.globalengage.co.uk/microbiomeasia.html
February

February 1-4, 2015
ISM Trade Fair: The Future of Sweets and Snacks
Cologne, Germany
www.ism-cologne.com

March

March 2-3, 2015
13th Annual Global Food Technology & Innovation Summit 2015
London, United Kingdom
www.foodinnovate.com

March 15-17, 2015
International Trade Fair Wines and Spirits
Düsseldorf, Germany
www.prowein.com

March 23-25, 2015
IDF International Symposium on Sheep, Goat and other non-Cow Milk
Limassol, Cyprus
www.idfsheepandgoat.org

March 24-27, 2015
Anuga FoodTec
Cologne, Germany

April

April 13-14, 2015
9th Annual American Food Technology & Innovation Summit 2015
Chicago, Illinois, USA
www.thefoodsummit.com

April 27-29, 2015
ICNF2015 – 2nd International Conference on Natural Fibers – From Science to Market
São Miguel Island, Azores, Portugal
www.icnf2015.com

May

May 13-14, 2015
Dairy Industry Association of Australia: Victorian Division Conference
Melbourne, Victoria, Australia

May 18-19, 2015
5th Annual European Food Manufacturing & Safety Summit 2015
Noordwijk, Netherlands
www.foodmanufacturingevent.com

May 20-22, 2015
Food Ingredients Vietnam
Ho Chi Minh City, Vietnam
www.figlobal.com/vietnam/home

June

June 14-18, 2015
12th International Congress on Engineering and Food (ICEF12)
Québec City, Canada
www.icef12.com

June 16-18, 2015
Euro Global Summit and Expo on Food & Beverages (Euro Food- 2015)
Alicante, Spain
food.global-summit.com/europe/

June 24-26, 2015
Food Ingredients Asia-China
Shanghai, China
www.figlobal.com/asia-china/home

June 24-26, 2015
14th ASEAN Food Conference
Pasay City, Philippines
www.facebook.com/AFC2015

June 25-28, 2015
IDF International Mastitis Conference
Glasgow, Scotland, UK
www.fil-idf.org
On behalf of the Institute of Brewing & Distilling (IBD), the University of Leuven and the Organising Committee, it is our great pleasure to announce the 4th International Young Scientists Symposium on Malting, Brewing and Distilling, taking place from October 28th-30th 2014 at the KU Leuven Technology Campus (KAHO Sint-Lieven), located in the historical city of Ghent.

The Young Scientists Symposium (YSS) in Malting, Brewing and Distilling targets young researchers under the age of 35 from around the world, but it is open to both junior and senior scientists and delegates from industry in order to encourage cooperation between experienced and young researchers, as well as between industry, universities and research institutes worldwide. This meeting has been designed to provide a comprehensive overview of the very latest research and development in biology, chemistry, sensory science, engineering and other associated areas in malting, brewing and distilling. As such, it also provides a fantastic occasion for industrial participants to identify talented individuals who represent the future of the malting, brewing and distilling industry.

We invite young scientists to present their research at the Symposium. We look forward to new, relevant and scientifically sound presentations on the following topics: Raw materials for brewing and distilling; process innovations in malting and brewing; yeast technology and innovations in fermentations; novel analytical methods for raw materials and beverages; microbiology and hygiene; advances in distilled spirits and bioethanol production; flavour and sensory properties of beverages; experimental design, measurement and certainties; beverage economics. Both oral and poster presentations are welcome. Submissions can be made via the abstract submission form here. Please note the deadline for abstract submission is July 7th 2014.

The symposium offers the possibility to discover the richness of the beer and distilling culture by tasting some excellent beers and distils. Being convinced that the upcoming 4th International YSS in Ghent will be a great opportunity to exchange knowledge and new ideas on malting, brewing and distilling, as well as to renew contacts, making new friends and acquaintances with colleagues from around the globe, we look forward to meeting you!

Check out our website http://youngscientistssymposium.org/index.php or follow us on LinkedIn and Twitter.

**Key dates**

Deadline abstract submission presentations: July 7th 2014.
The Organising Committee welcomes you to sponsor the upcoming Symposium. Sponsorship deadline: September 15th.
Deadline submission of PDF of lectures and posters for proceedings: October 15th 2014.
Registration deadline: October 15th 2014. Register now!
XIII WORKSHOP on RAPID METHODS AND AUTOMATION IN FOOD MICROBIOLOGY

Universitat Autònoma de Barcelona (UAB), Cerdanyola del Vallès, Spain, November 25-28, 2014

http://jornades.uab.cat/workshopmrama/en

Lecturers and lectures:

- Key-note speaker and Major lecturer: **Dr. Daniel Y. C. Fung** (Kansas State University, Manhattan, Kansas, USA): overview on rapid methods, automation and miniaturization in microbiology
- **Mrs. Corrie Allaert Vandevenne** (CREOLIA, Montpellier, France) and **Dr. Cécile Lahellec** (AFSSA, Maisons-Alfort, France): "Microbiology a few decades ago: implementation of quality control. Saga of salmonellas"
- **Dr. Armand Sánchez Bonastre** (UAB): "Polymerase chain reaction (PCR)"
- **Mrs. Petra Zeegers** (Heineken Supply Chain, BV, Zoeterwoude, the Netherlands): "Implementation of a rapid method in a brewery quality analysis system based on a user-friendly validated platform"
- **Dr. Ferran Ribas Soler** (Microbiology Spanish Society, Madrid, Spain): "Microbiology of water supply: health and ecological aspects"
- **Mr. Pascal Monzó Martos** (Productos Florida, SA, Vila-real, Spain): "Campylobacter spp. paradox in poultry and derived products: so frequent and so under-detected"
- **Mr. Jon Basagoiti Azpitarte** (Imagining Management Systems, SLU, Ermua, Spain): "Validity of microbiology results: do they inform you on your company's microbioma?"
- **Dr. Jean-Christophe Meile** (Cirad, Montpellier, France): "Tracing the origin of food using microbial ecology approaches"
- **Ms. Sue Brockman** (Rapid Test Methods, Ltd, Cork, Ireland): "rapidmicrobiology.com and social media resources for food microbiologists"
- **Ms. Cristina Díez Fernández** (Grupo Empresarial Palacios Alimentación, SA, Albelda de Iregua, Spain): "Microbiological requirements for meat product export, according to the destination country. Industrial management for their evaluation and compliance"

3-day laboratory sessions:

- sample preparation and plating
- rapid viable cell count methods
- environmental control
- chromogenic culture media
- miniaturization
- diagnostic kits
- methods based on ATP – bioluminescence, colorimetry, fluorometry
- immunological detection methods (latex agglutination, immunoprecipitation, lateral immunomigration)
- molecular detection method

Demonstrations:

- Use of internet for applications of predictive microbiology
- Detection of allergens and quantitative screening of mycotoxins and GMOs by lateral flow
Contribute to the next issue:
contact
Victoria.ferragut@uab.cat

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How my week went:

Amount of time I spent being productive

Amount of time I spent doing things I thought would make me more productive.

WWW.PHDCOMICS.COM
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