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Digital Library

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Dissemination Level		
PU	Public	X
PP	Restricted to other programme participants (including Commission services and projects reviewers)	
CO	Confidential, only for members of the consortium (including EACEA and Commission services and projects reviewers)	

Summary:

This deliverable presents the contents of the online database – Digital Library – which contains training materials in the food sector. The online database was developed under the FooD-STA project (ERASMUS+ Knowledge Alliance, 554312-EPP-1-2014-1-AT-EPPKA2-KA) and was fed with training materials developed under the same project, as well as with existing resources from the ISEKI-Food network and TRAF00N databases.

Training materials developed under the SEA-ABT project were added and SEA-ABT consortium members were invited to contribute and include other available materials related to the food sector and the project itself. The online database enables users to filter for materials directly related to the SEA-ABT project and do a parameterised search according to their needs.

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1 Introduction

The **Digital Library** was initially developed under the [Food-STA project](#) (ERASMUS+ Knowledge Alliance project (554312-EPP-1-2014-1-AT-EPPKA2-KA) and currently contains a broad collection of online educational and training materials in various formats and languages for professionals, academics and students from the field of food and drink sector internationally. Moreover, the training materials are classified into several sectors and categories.

At the beginning, the Digital Library was fed with selected existing resources from the past [ISEKI Food network](#) and [TRAFOON](#) databases and was then sustained with the outcomes of the Food-STA project. New contributions were requested from the SEA-ABT Consortium to increase the offer of different and multidisciplinary resources available in this database.

The Digital Library can be retrieved from the SEA-ABT website (<https://www.sea-abt.eu/tools>) as shown on Figure 1 or from the ISEKI-Food Association free databases website (<https://db.iseki-food.net/>) as shown on Figure 2.

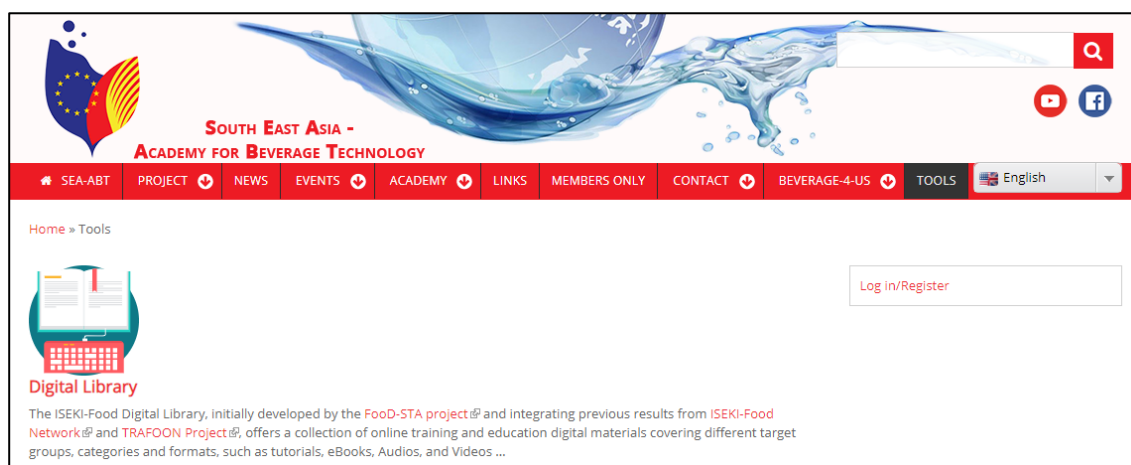
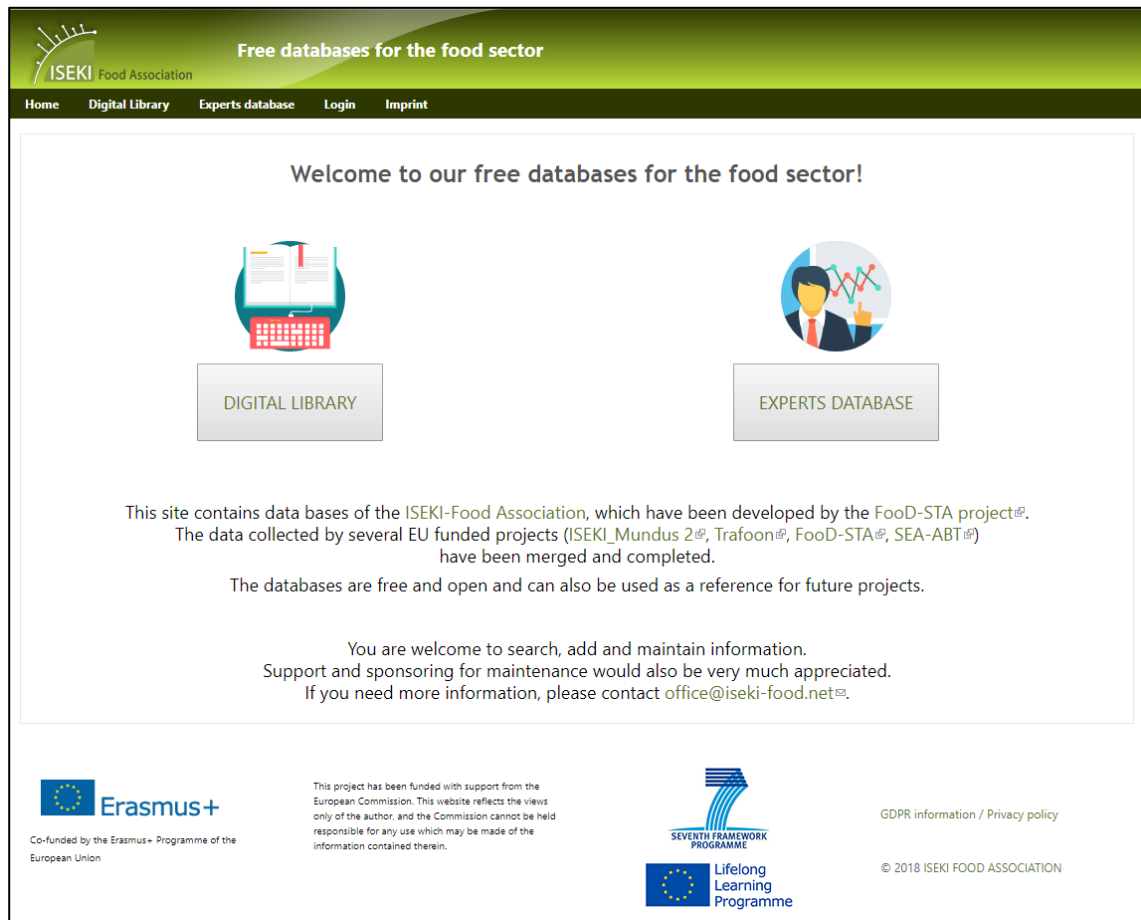


Figure 1: Digital Library link from the “Tools” menu on the SEA-ABT website.



ISEKI Food Association

Free databases for the food sector

Home Digital Library Experts database Login Imprint

Welcome to our free databases for the food sector!

DIGITAL LIBRARY

EXPERTS DATABASE

This site contains data bases of the ISEKI-Food Association, which have been developed by the Food-STA project[®]. The data collected by several EU funded projects (ISEKI_Mundus 2[®], Trafoon[®], Food-STA[®], SEA-ABT[®]) have been merged and completed.

The databases are free and open and can also be used as a reference for future projects.

You are welcome to search, add and maintain information.
Support and sponsoring for maintenance would also be very much appreciated.
If you need more information, please contact office@iseki-food.net[®].

Erasmus+
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SEVENTH FRAMEWORK PROGRAMME

Lifelong Learning Programme

GDPR information / Privacy policy

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Figure 2: Digital Library link on the Free databases website of the ISEKI-Food Association.

2 Database structure

The structure of the Digital Library was designed under the Food-STA project and can be outlined in Table 1. Particularly, each entry of a training material in the library includes the following elements:

- Title in English
- Title in the original language
- Sector(s) (Fish, Fruits & vegetables, Grains, Meat, Poultry & eggs, Oil & fat, Dairy, Confectionary, Beverages, Education & training, By-products and waste, Other)
- Category(-ies) (Quality & safety, Entrepreneurship, Primary production, Processing, Hygienic design, Labelling, Marketing, Packaging, Product development, Soft skills, Food engineering, Food analysis, Food Chemistry, Food microbiology, Nutrition, Biotechnology, Statistics, Food law, Miscellaneous)
- Description
- Target group(s) (Students, Trainers & teachers, Professionals)

- Training format(s) (PDF documents, eBooks, audios, videos, webpages, flash animations, simulations, online courses, webinars and demonstrations)
- Language
- Link – URL

Users who access the Digital Library can search for training materials by choosing various filters (parameterised search), as seen in Figure 3.

Target groups	Sector	Category	Language	Training Formats	Title contains ...
<input type="checkbox"/> Students	<input type="checkbox"/> Fish	<input type="checkbox"/> Quality & Safety	<input type="checkbox"/> English	<input type="checkbox"/> PDF file	<input type="text"/>
<input type="checkbox"/> Trainers & Teachers	<input type="checkbox"/> Fruits & Vegetables	<input type="checkbox"/> Entrepreneurship	<input type="checkbox"/> German	<input type="checkbox"/> eBook	Keywords
<input type="checkbox"/> Professionals	<input type="checkbox"/> Grains	<input type="checkbox"/> Primary Production	<input type="checkbox"/> French	<input type="checkbox"/> Audio	<input type="text"/>
	<input type="checkbox"/> Meat	<input type="checkbox"/> Processing	<input type="checkbox"/> Spanish	<input type="checkbox"/> Video	Source project
	<input type="checkbox"/> Poultry & Eggs	<input type="checkbox"/> Hygienic Design	<input type="checkbox"/> Portuguese	<input type="checkbox"/> Web page	<input type="checkbox"/> FooD-STA <input type="button" value="Apply"/>
	<input type="checkbox"/> Oil & Fat	<input type="checkbox"/> Labelling	<input type="checkbox"/> Italian	<input type="checkbox"/> Flash Animation	<input type="checkbox"/> SEA-ABT
	<input type="checkbox"/> Dairy	<input type="checkbox"/> Marketing	<input type="checkbox"/> Greek	<input type="checkbox"/> Simulation	<input type="checkbox"/> Other or no project applicable <input type="button" value="Reset"/>
	<input type="checkbox"/> Confectionary	<input type="checkbox"/> Packaging	<input type="checkbox"/> Slovenian	<input type="checkbox"/> Online course	
	<input type="checkbox"/> Beverage	<input type="checkbox"/> Product development	<input type="checkbox"/> Czech	<input type="checkbox"/> Webinar	
	<input type="checkbox"/> Education & Training	<input type="checkbox"/> Soft skills	<input type="checkbox"/> Dutch	<input type="checkbox"/> Demonstration	
	<input type="checkbox"/> By-products & Waste	<input type="checkbox"/> Food engineering	<input type="checkbox"/> Polish		
	<input type="checkbox"/> Food	<input type="checkbox"/> Food Analysis	<input type="checkbox"/> Serbian		
	<input type="checkbox"/> Other	<input type="checkbox"/> Food Chemistry	<input type="checkbox"/> Hungarian		
	<input type="checkbox"/> Entrepreneurship	<input type="checkbox"/> Food Microbiology	<input type="checkbox"/> Thai		
	<input type="checkbox"/> Fruits	<input type="checkbox"/> Nutrition			
	<input type="checkbox"/> Vegetables	<input type="checkbox"/> Biotechnology			
		<input type="checkbox"/> Statistics			
		<input type="checkbox"/> Food law			
		<input type="checkbox"/> Miscellaneous			

Figure 3: Parameterised search fields in Digital Library.

Materials can be added by anyone by clicking the link on <https://db.iseki-food.net/digital-library/output>. Before being shown in the Digital Library, each entry is checked by staff at the ISEKI Food-Association.

Ongoing dissemination of the Digital Library is done through the SEA-ABT website and its social media channels as well as through the dissemination channels of the ISEKI Food-Association.

Table 1: The structure of the Digital Library.

Title in English	Title in original language	Sector	Category	Description	Target groups	Training formats	Language	Link - URL
<i>Free text</i>	<i>Free text</i>	<i>Multiple check box</i>	<i>Multiple check box</i>	<i>Free text</i>	<i>Multiple check box</i>	<i>Multiple check box</i>	<i>Drop down menu</i>	<i>Free text</i>
		Fish	Quality & safety		Students	PDF		
		Fruits & vegetables	Entrepreneurship		Trainers & teachers	e-book		
		Grains	Primary production		Professionals	Audio		
		Meat	Processing			Video		
		Poultry & eggs	Hygienic design			Webpage		
		Oil & fat	Labelling			Flash animation		
		Dairy	Marketing			Simulation		
		Confectionary	Packaging			Online course		
		Beverages	Product development			Webinar		
		Education & training	Soft skills			Demonstration		
		By-products and waste	Food engineering					
		Other	Food analysis					
			Food Chemistry					
			Food microbiology					
			Nutrition					
			Biotechnology					
			Statistics					
			Food law					
			Miscellaneous					

3 Training Materials submitted by the SEA-ABT Consortium

Throughout the Project, 110 contributions of online Training Material were uploaded by the SEA-ABT Consortium on the Digital Library. Various topics related to the food sector were covered, such as beverage production, fruit juice production and hygienic criteria.

An alphabetical list of all these Training Materials is shown on Table 2.

Table 2: List of online Training Materials on the Digital Library.

Title of training material
3D animation of 2-phase decanter centrifuge with CIP
3D animation: VODKA production
3D animation: Whisky production
3D Milk plant animation - Dairy Milk Processing Manufacture
Agitators
Amazing food processing line
Analysis of juices and carbonated beverage with density and refractive index measurement
Animation falling film evaporator
Application of Metabolomics Technology for Investigation of Biomolecular Profile of Milk and Dairy Products
Application of Metabolomics Technology for Investigation of Biomolecular Profile of Milk and Dairy Products
Aseptic processing
Aseptic Solutions USA, A Beverage Manufacturing Plant
Automation! Packaging beer bottles
Barley to Beer
Beer production
Beer production overview
Beverage can production process
Beverage Packaging Innovation Review
Blending in a Stirred Tank - Basic Design Principles
Bottle liquid filling & capping machine
Brewery Sanitation and treatment with Ozone
Brewing Technology

Canned Coffee Production Line
Capacitance level instruments
Centrifugation explanation
Cold Storage in the Food and Beverage Industry
Dairy Product Manufacturing Mini plant with blender and reception unit
Dissolved oxygen measurement
Distilled beverages
Eco-friendly beverage drink packaging
FDA GMP Training
Final Product Quality Control in the Brewery
Food & Beverage operations Management 2
Food & Beverage operations Management 3
Food & Beverage operations Management 4
Food Safety Hazards: Microbial, chemical and Physical
Fruit juice production
Glass bottle beer filling machine
Guidance for Industry: Juice HACCP and the FDA Food Safety Modernization Act
HACCP-Making food products safe, Part 1
HACCP-Making food products safe, Part 2
Hazardous Waste Management for Food & Beverage Processing Facilities
Hot topics in food and beverage law
How do common valves work?
How is Beer Made? Process of Beer Making
How It's Made? Apple juice Episode 1. Acceptance of raw material - wet and dry unloading systems
How It's Made? Apple juice Episode 2. Fruit pulp preparation and processing
How It's Made? Apple juice Episode 3. Juice yielding on an IPS 10,000 press
How It's Made? Apple juice Episode 4. pasteurisation and de-aromatisation of unclarified juice.
How It's Made? Apple juice Episode 5. Ultrafiltration of unclarified juice.
How It's Made? Apple juice Episode 6. Concentration on evaporation station.
How It's Made? Apple juice Episode 7. Standardisation and storage
How It's Made? Apple juice Episode 8. Clean in place station.
How orange juice is made

How to make wine from grapes at home
Hygienic Centrifugal Pump
Hygienic Design Criteria
Hygienic design for mix proof valve
Hygienic pumps
Intro to Good Manufacturing Practice
Introduction about beer product
Introduction to Food Safety Management Systems
Introduction to FS 22000
Introduction to Multiple effect evaporators
Juice filling machine
Kefir: Biotechnology from Omics perspectives
Kefir: Biotechnology from “~omics” Perspectives
Lemon essential oil and juice extraction
Measuring Principle Capacitance
Measuring principle of electromagnetic inductive flow meter
Metabolomics as an Emerging Strategy for the Investigation of Yogurt Components
Microbiological risk assessment in food safety: exposure assessment
Microbiological risk assessment in food safety: introduction
Multi section pasteurizer gasketed plate-and frame heat exchanger
New U.S. FDA Food Labelling Rules
Organic Ozone sanitation for food & beverage
Pineapple juice extraction
PLC Programming tutorial for beginners Part 1
PLC Programming tutorial for beginners Part 2
Principle of butterfly valve
Principle of electrical conductivity measurement
Process description of mineral water
Process description of soft drinks and syrups
Production of strawberry juice
Production of Vinegar
Production process of Champagne
Production process of tea

Production process of wine
Qualitative Characteristics and Determining Shelf-Life of Milk Beverage Product Supplemented with Coffee Extracts
Rapid and Convenient Monitoring of the Quality of Beverages, Water and Foods
Regulation of Food and Beverage Marketing
Reverse osmosis water purification equipment
Role of food safety & regulation
Rotary Lobe Pump
Rotary mass flow meter coloris liquid filler
Smart technology improves efficiency in the food and beverage industry
Soda packaging innovation
Solid waste and recycling for food & beverage processing facilities
Syrup preparation
Tank cleaning in the sanitary industries
Technology for fermentation and maturation process of beer production
The culturefuge concept
The electromagnetic flow measuring principle
The FDA Nutrition Facts Label - Old vs New FDA Food Labels and Changes
Thermal Inactivation of Wine Spoilage Yeasts to Validate Steam Sanitation Protocols in Wineries
Twin screw pump demonstration
Validating CFD Simulations: Mixing Tank
Vibrionic level measuring principle
Volumetric inline pump filler
Why is ISO 22000:2005 a Global demand?

4 Facts & Figures about the Training Material

As it is shown on Figure 4, all the uploaded materials under the SEA-ABT Project (110 entries) are aimed to students. Most of them are also aimed to Trainers and Teachers, and only a small part is aimed to Professionals.

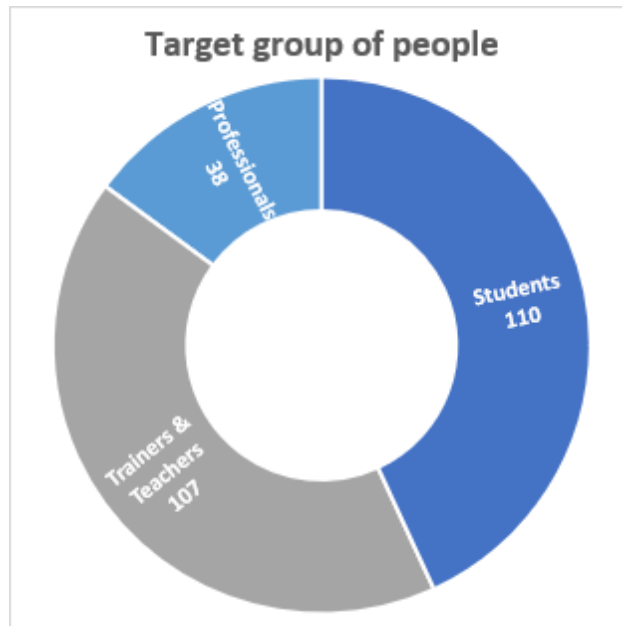


Figure 4: Target group of people to whom the training materials aim.

The training materials submitted by the SEA-ABT Consortium are allocated within the 18 of the total 19 available categories of the Digital Library. Most of the training materials belong to the “processing” category, while the categories of “food engineering” and “quality & safety” follow. The distribution of the training materials among the categories are shown in detail in Figure 5.

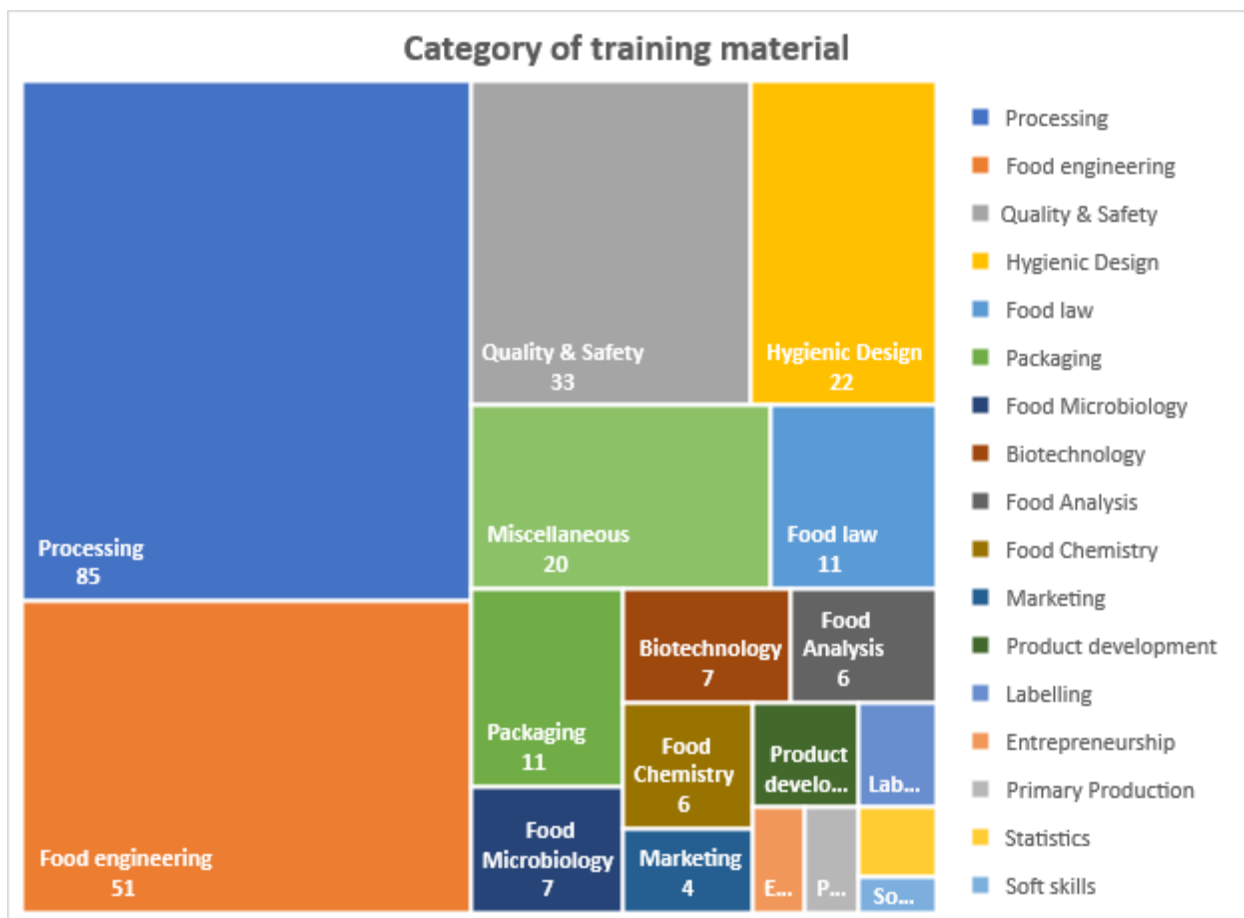


Figure 5: Categories in which the training materials belong to.

Additionally, the training materials are distributed into 12 of the total 16 available sectors of the Digital Library (Figure 6). The sectors including most of the training materials are “beverage”, “education & training” and “food”. On the other hand, some sectors do not contain any training material from the SEA-ABT project.

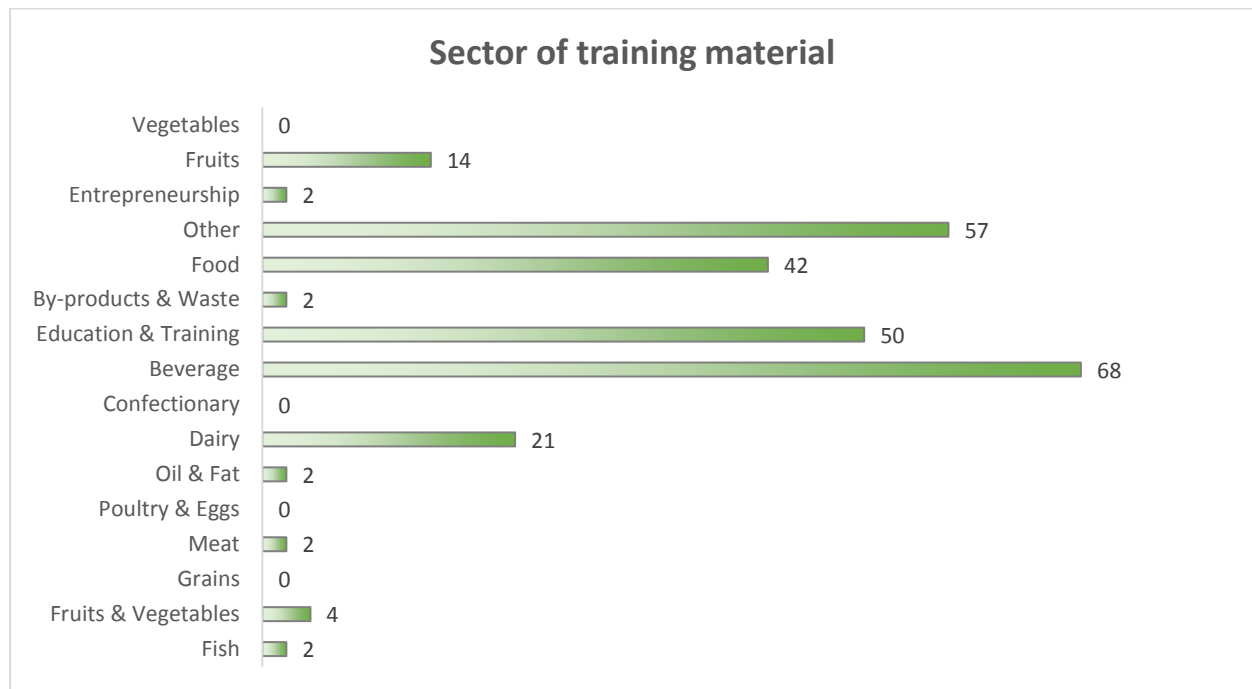


Figure 6: Sectors in which the training materials belong to.

The training materials of the Digital Library are available in various formats. The materials related to the SEA-ABT Project are mainly available in video format, as shown on Figure 7. Also, web pages are frequent. However, formats such as demonstration, pdf file, webinar, audio and online course do not appear often.

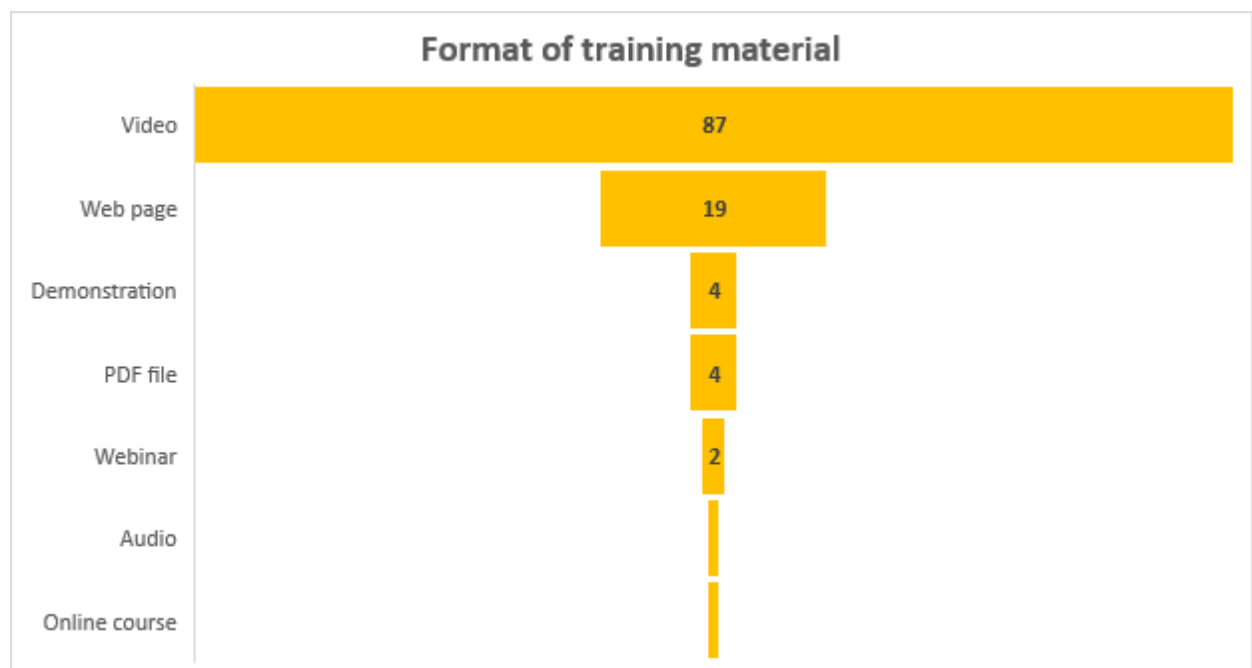


Figure 7: Formats in which the training materials are available.

Last essential feature of the training materials is the language in which the material is produced. As it can be seen on Figure 8, most of the training materials are available in English. However, there are 5 materials only available in Thai language, and a few ones in other languages.

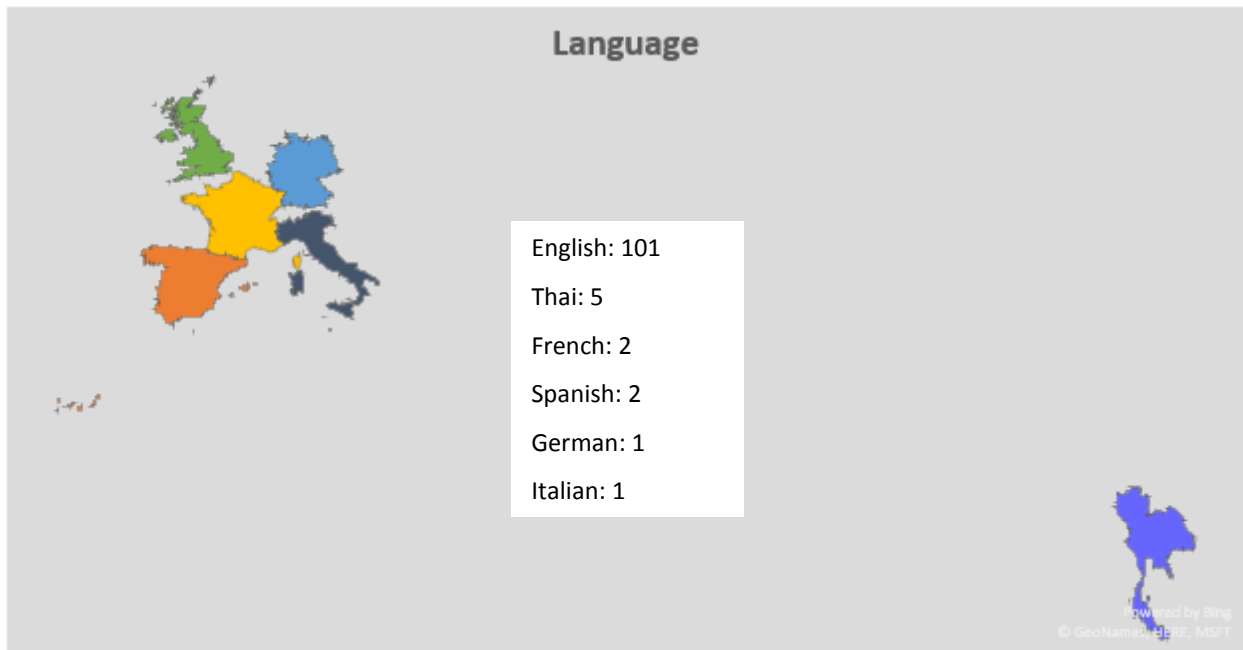


Figure 8: Languages in which the training materials are available.