

## **SEA-ABT Newsletter #2**

July 2018

# **SEA-ABT** — increasing the capacities of Thai universities in delivering training and continuous exchange of best practice between the Thai and European partners.

In this second SEA-ABT Newsletter you can read about the upcoming international conference – IFIFS2018 - co-organised by SEA-ABT and to be held in Bangkok 12-13 September 2018. The conference will bring together researchers, industries and policy developers to discuss challenges and opportunities for emerging innovative technologies for sustainable and safer production of food and beverages.

Furthermore, the SEA-ABT Consortium is proud to announce that a MoU was recently signed between UNITE, KU and CU – a major milestone of the project!

And finally, we are also happy to report on the outcome of the international student competition – Beverage-4-Us – which ran for the first time during the spring of 2018 and attracted very interesting and highly innovative projects developed by young student teams from the ASEAN region.

The SEA-ABT team wishes you a fruitful reading!

### IFIFS 2018 – 12-13 September 2018

SEA-ABT together with ASIFOOD, the ISEKI Food Association and AIT is organising the 1st International Conference on Innovations in Food Ingredients and Food Safety (IFIFS) from 12-13 September 2018 in Bangkok, Thailand.

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 beverages. 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.

On the first day of the conference, the two ERASMUS+ projects SEA-ABT and ASIFOOD will dedicate special sessions to disseminating the main outcomes of the projects to stakeholders. Following from this, a workshop will be dedicated to the topic "Sugars and Sweeteners in Beverages: Trends and Challenges".

For more information about the conference and how to register, please go to <a href="https://ififs2018.meetinghand.com/en/">https://ififs2018.meetinghand.com/en/</a>

### MoU signed by UNITE, KU and CU

A Memorandum of Understanding has been signed between the SEA-ABT partners University of Teramo, Italy, (UNITE) and Kasetsart University (KU) and Chulalongkorn University (CU), Thailand, for joint training, research programs, teaching staff and students of the Faculty of Biosciences and in particular of the Master's Degree in Food Science and Technology.



The signing, which took place 10 July 2018 at the University of Teramo, was attended by the deputy vicar Dino Mastrocola, the delegate for internationalization and joint study programs Paola Pittia and a delegation from the Thai universities led by Polkit Sangvanic, director of the Faculty of Science of Chulalongkorn



# SEA-ABT Newsletter #2 July 2018

University, and by Pinthip Rumpagaporn representing the president of Kasetsart University.

During their visit from 9-10 July 2018 at the University of Teramo, the Thai delegation visited the research laboratories of the Faculty of Biosciences and met university professors and students for an in-depth discussion on the establishment of an international master's degree program with a joint degree that includes a period of study at either Kasetsart University or Chulalongkorn University in Bangkok, Thailand.

#### **Beverage 4-US**

Since January 2018, student teams have been competing on finding the best solutions to product or ingredient development on creating "Healthy beverages from waste utilization of food" in the international student competition Beverage-4-Us.

During the spring of 2018, teams of students in food science and technology and food-related study programmes have been developing projects focused on the identification, design and development of solutions and ideas relevant for beverage industry with specific action on improvement and innovation of beverage technology as well as quality and safety of foods.

Besides a mid-term virtual meeting with tutors and team coordinators as check-point and discussion on specific issues, in parallel, SEA-ABT developed webinars related to the content of the competition and to skill development. At the final virtual workshop held 8 June 2018, six student teams had submitted their project report and presented their project:

 Never left Untold (Thailand) with the project "Development of High Health Benefit Fruit Juice with Bromelain Extract from Pineapple Cores"

- Papaya milk (Thailand) with the project "Papaya Seed Milk with Encapsulated Mulberry Leaves Extract"
- Viorization (Thailand) with the project "Viorization of Pomance"
- 3srikandi (Indonesia) with the project
   "MTeen: Beverages Rich in Antioxidant from MangosteenPericarp and Pineapple Peel"
- DrakoPitayaBoys (Indonesia) with the project "Drako: KombuchaDrinks with Jelly based on Dragon Fruit Peels to Reduce Non-Communicable Diseases (NCD) Risk"
- Yudhistira (Indonesia) with the project "So Rice: Nutritious Beverage from Soybean Oil by-product and Rice Bran to Tackle Double Burden of Malnutrition in South East Asia"

All projects were evaluated by a scientific committee consisting of representatives from academia and industry. And while all projects were very innovative and produced solutions and ideas relevant for the beverage industry with specific action on improvement and innovation of beverage technology, three outstanding winners of the competition were found. These were:

- 1st prize: DRAKO Pitaya Boys (Indonesia)
- 2nd prize: 3SRIKANDI (Indonesia)
- 3<sup>rd</sup> prize: NeverLeftUntold (Thailand)

The 1<sup>st</sup> prize was 15,000 Baht; the 2<sup>nd</sup> prize was 10,000 Baht; and the 3<sup>rd</sup> prize was 5,000 Bath plus free entrance at the 20th Food Innovation ASIA Conference, (FIAC2018) during June 14-16, 2018 for all winner no 1-3 team members.



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### **SEA-ABT Consortium**

























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