

World Congress On FOOD SCIENCE AND TECHNOLOGY

03-04 August 2023 || Paris, France

Theme

**Implementing Recent Technologies to Optimizing
Food and Nutritional Demands**



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INVITATION

Dear all,

Innovation Info Conferences welcomes you to our **"World Congress on Food Science and Technology"** on **August 03-04, 2023** in **Paris, France**. The aim of the conference is to bring together scholars, students, and administrators from different countries, and to discuss theoretical and practical issues in the fields of Food sciences, food technology and nutritional demands.

Food Science 2023 plans to assemble every one of the general populations over the globe and base a stage for them to share their experience, learning and their research work, particularly to promote food value addition for wealth and health.

Our Conference aims to gather driving judgment aptitudes to a phase on Food Innovation and its support. It is the remarkable manual for pass on comprehensive famous universities in the authority of support science and development, specialists, hypothetical researchers, sustenance investigators, scientist's etcetera. This is where you will have an extraordinary involvement with the social event. This social affair gives the inventive food development strategies and moreover you can improve your framework completely by interfacing with the distinctive pros related to the field of sustenance advancement over the world and the main aim of the conference is to make a global platform for all the researchers and to bring all of them under one roof which provides a global identification of the researcher and their research. Science access wants to make the knowledge accessible and to provide the best access network.

Looking forward to meet you at Paris, FRANCE.

ABOUT US



About us

Innovation Info Conferences is initiated to satisfy a desire and to pursue collective goals of the scientific community specifically focusing within the field of Sciences, Engineering, and technology to endorse exchanging of the ideas that facilitate the collaboration between the scientists, academicians, and analyzers of same field or knowledge domain research.

Innovation Info Conferences is skillful in organizing conferences, meetings, seminars and workshops with the ingenious and incomparable speakers throughout the globe providing you and your organization with a broad vary of networking opportunities to widen your analysis and make your own identity. Our conference and workshops will be well titled as 'ocean of knowledge' wherever you'll sail your boat and choose the pearls, leading the means for innovative analysis and techniques empowering the strength by overwhelming the complications associated inside the various fields.

In a terribly short length, Innovation Info Conferences succeeded in mounting a singular platform for professionals, budding researchers and consultants from totally different countries, universities, hospitals, analysis establishments, industries, and firms, building a chance to simply socialize and discuss their goals, techniques of analysis, latest science discoveries, facts and news. Our organization runs promptly with dedicated and skillful employees' managing totally different conferences throughout the globe, while not compromising service and quality.

ABOUT FOOD SCIENCE 2023

What is food Science?

Food Science is a multi-disciplinary field involving chemistry, biochemistry, nutrition, microbiology and engineering to give one the scientific knowledge to solve real problems associated with the many facts of the food system. The basis of the discipline lies in an understanding of the chemistry of food components, such as proteins, carbohydrates, fats and water and the reactions they undergo during processing and storage. A complete understanding of processing and preservation methods is required including drying, freezing, pasteurization, canning, irradiation, extrusion, to name just a few. The ability to carry out analysis of food constituents is developed along with statistical quality control methods. The microbiology and the safety aspects of food must also be understood. Other topics covered include food additives, the physico-chemical properties of food, flavor chemistry, product development, food engineering and packaging. Food science integrates this broad-based knowledge and focuses it on food.

What is nutrition?

As molecular biology, biochemistry, and genetics advance, nutrition has become more focused on metabolism and metabolic pathways - biochemical steps through which substances inside us are transformed from one form to another. Nutrition also focuses on how diseases, conditions, and problems can be prevented or reduced with a healthy diet.

Similarly, nutrition involves identifying how certain diseases and conditions may be caused by dietary factors, such as poor diet (malnutrition), food allergies, and food intolerances.

Please do check out for the more topics to be discussed at the conference and take the chance to debate on the recent research trends related to Food Science and Technology at FOOD SCIENCE 2023

CONFERENCE SESSIONS

- 
- Food Science and Technology
 - Food, Nutrition and Health
 - Food Chemistry and Biochemistry
 - Food Microbiology and Enzymology
 - Food Toxicology
 - Chemical Process: Biological and Non-Biological
 - Food Processing and Technology
 - Food Packaging and Preservation
 - Current Trends in Food Technology
 - Food Nanotechnology
 - Bio Active Constituents of Food
 - Food Legumes Research
 - Advanced Research and Trends in Food Sciences
 - Dairy Science & Technology
 - Food Safety and Standard
 - Beverage Technology
 - Food Sensory Science
 - Food - Quality Control and Quality Assurance
 - Agronomy and Agricultural Research
 - Food and Resource Economics
 - Food Components, Additives and Ingredients
 - Meat Poultry and Seafood
 - COVID-19 and Food Security Challenges
 - Food Substitution and Adulteration
 - Artificial Intelligence for Food
 - Food Analysis and Approaches
 - Food Security and Global Concern
 - Food Bioscience, Biotechnology & Biophysics
 - Food Consumer Science
 - Food Colloids and Polymer
 - Food Engineering and Processing
 - Food Storage, Preservation & Packaging
 - Food Waste Management
 - Public Health Nutrition
 - Sports Nutrition
 - Dieticians & Nutritionists
 - Animal and Plant Nutrition
 - Food and Nutrition Disorders
 - Components in foods
 - New and rapid methods for food chemistry
 - Effects of novel processing on food chemistry
 - Valorization of food co-products
 - Food chemistry: Fate in foods and humans

REASONS TO ATTEND THIS CONFERENCE

Latest science and developments International leading experts at your fingertip Communication among colleagues Showcase your latest research new ways of knowledge transfer Loads of useful information at one place from expertise all over the World.

TARGET AUDIENCE

Food technologist
Microbiologist
Food Engineers
Nutraceuticals
Food science scientists, researchers, and students
Genetic toxicologists
Food science specialists in chemistry
Food science specialists in microbiology
Dieticians and Clinical Nutraceuticals
Nutrition Associations and Societies
Health care and Fitness Professionals
Business Entrepreneurs
Integrated Health promoters
Academicians and Young Researchers
Basic and Clinical Research Scientists
Industry Professionals
Food safety specialists in DNA molecular biology and genomics
Specialists in foodborne diseases and cancer
Modeling specialists in food safety and cancer risk assessment
Food and dietary management specialists
National and international food safety specialists
Authorities involved in setting up food safety standards
Representatives of food industries

PROGRAM SCHEDULE

DAY 1

- 08:00-09:00 Registrations
- 09:00-09:30 Opening Ceremony & Introduction
- 09:30-10:30 Keynote Session I
- 10:30-11:00 Refreshment Break
- 11:00-12:30 Keynote Session II
- 12:30-13:30 Lunch
- 13:30-15:00 Break Out Session I
- 15:00-15:30 Refreshment Break
- 15:30-18:00 Break Out Session II

DAY 2

- 09:00-10:30 Keynote Session III
- 10:30-11:00 Refreshment Break
- 11:00-12:30 Break Out Session III
- 12:30-13:30 Lunch
- 13:30-15:00 Poster Presentations
- 15:00-15:30 Refreshment Break
- 15:30-18:00 Break Out Session IV

Networking and Closing Ceremony

REGISTRATION PRICES

REGISTRATION TYPE	REGISTRATION PRICE
SPEAKER	799 USD
PACKAGE A (Registration + 3 nights Accommodation)	1149 USD
PACKAGE B (Registration + 3 nights Accommodation)	1299 USD
ONLINE REGISTRATION	399 USD
POSTER REGISTRATION	499 USD
LISTENER/ DELEGATE	549 USD
STUDENT REGISTRATION	399 USD

REGISTER NOW



[Link to Register](https://infoconferences.com/foodscience/registration)

<https://infoconferences.com/foodscience/registration>



**Group Discounts are
available!!!!!!**

ABOUT PARIS, FRANCE

Paris is the capital city of France. Paris is known as the capital of French beauty, an important region of the French provinces. Paris is one of the most beautiful tourist cities in the world. This beautiful city is also the fashion capital of the world. This exciting city has many wonderful sights. There are many European countries that enjoy natural cultural & classical beauty. One of these countries is France, which is rich in culture, including architecture & diverse museums.

HOSTING ORGANIZATION

Innovation Info Conferences

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