PULSUS

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"Theme: Shaping the Future of Food Science and Food Chemistry"

Mail us to know more!

No doubt you have lots of queries... Why not get in touch..! Drop us your query with details and we will call you right away

Program Manager

Scott Matthew

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https://foodchemistry.cmesociety.com/

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2nd ANNUAL CONGRESS ON

FOOD SCIENCE AND FOOD CHEMISTRY

MARCH 27-29, 2023 | LONDON, UK

https://foodchemistry.cmesociety.com/

INVITAION

FOOD CHEMISTRY 2023

Greetings and welcome back to the "2nd Annual Congress on Food Science and Food Chemistry" which is going to held on March 27-29, 2023 in London, UK.

Using this year's creative on Theme- "Shaping the Future of Food Science and Food Chemistry" which seeks to provide fresh perspectives, convictions, ideas, and business methods that have an immediate impact on how you do company and the management that employs eminent experts in Food Science.

Food chemistry, as its name suggests, is the area of chemistry that examines the biochemistry of food, including its characteristics and how they are metabolized by the body. It entails the investigation of several chemical elements, including proteins, carbohydrates, and more.

No other conference will have a more amazing line up of keynote speakers, competent support staff, and interesting topics. This event appeals to delegates from universities and institutes since it gives them the chance to interact with Scientists. By enrolling in the conference, interested individuals can confirm their attendance. Each of you has a unique background and core scientific area of expertise. the best scientific debate, pay attention with an open mind, and engage in discussion and idea sharing.

Make the "2nd Annual Congress on Food Science and Food Chemistry" an unforgettable occasion by coming with us!

Regards,
Scott Matthew | Program Manager
Organizing Committee | Food Chemistry 2023

CONFERENCE HIGHLIGHTS

- Food Chemistry
- Obesity, Diabetes & Endocrinology
- Biological Interactions
- Fermentation of dairy products
- Nutrition and Sustainable Diets
- Nutrition Methodology
- Chemical Substances
- Chemical Fermentation
- Food Analysis and Quality Control
- Food Microbiology and Its Toxicology
- Nutrition & Food Science
- Food Drug Interaction
- Food safety, security and Sustainability
- Public Health and Food Safety
- Nutrition & Intermediary Metabolism
- Nutraceuticals

https://foodchemistry.cmesociety.com/abstract-submission



35
Years Excellence

ABOUT US

Pulsus Group is an internationally renowned peer-review publisher in scientific, technical, and medical journals established in the year 1984 with offices in Ontario, Canada and Hyderabad, India has acquired Andrew John Publishing and openaccessjournals.com to expand its Open Access Publishing through its 50+ journals in association with 20+ International medical and scientific societies.

Pulsus through its cmesociety.com is been very instrumental to provide an invaluable channel for scientists and researchers to exchange ideas and research by creating a forum for discussing the possibilities of future collaborations between universities, institutions, research bodies and organizations from different countries through international CME/CPD accredited conferences and meetings.

Pulsus Group is a Medical publisher that adheres to stringent peer-review procedure with a view to set an example in promoting standard medical research with integrity. Pulsus Group takes pride in getting the endorsements of prestigious associations and societies like Canadian medical societies. As an ardent supporter of medical publishing, Pulsus Group closely associates with the Canadian and other international medical research associations. It publishes a wide range of medical journals that focus on medical specialties like cardiology, Integrative Medicine, Surgery and Reproductive Medicine.Pulsus group is closely associated with globally renowned academic and research societies like Canadian Society of Plastic Surgeons, Canadian Society for Aesthetic Plastic Surgery, Groupe pour l'Avancementde la Microchirurgie Canada, Canadian Society for Surgery of the Hand.







MARKET ANALYSIS

The market for food safety testing was valued at USD 19.5 billion in 2021, by 2026, it is anticipated to increase at a CAGR of 7.9% and hit USD 28.6 billion. The food sector is intricate and ever-changing. It is anticipated to increase along with the population's ongoing growth and the associated rise in demand for processed Food and Convenience items. Farmers, food producers, and suppliers are being forced to raise the quantity and enhance the quality of agricultural produce and food items as a result of the rising global food demand. According to the Food and Agriculture Organization of the United Nations, worldwide food production must increase by 70% by 2050 to fulfil the rising demand for food (FAO).

An overview of the chemistry involved in the food sciences, including food engineering, microbiology, nutrition, and food analysis, is provided by the term "food chemistry." Nourishment chemistry is concerned with sustenance and food. College education is currently experiencing several rising new trends. Bacteria. Some of the most prevalent foodborne pathogens that harm millions of people each year, often with severe and fatal consequences, include Salmonella, Campylobacter, and enterohaemorrhagic Escherichia coli. The identified food safety-related risks to Public health in the food market included food contamination, misapplication of food additives, biological degradation of foods, contaminants of foods, food fake products, incorrectly labeled, genetically modified products (GM food products), and outdated or foods past their own use-by dates.

TARGET AUDIENCE

- Dietitians
- Health Care Professionals
- Scientists
- Academicians
- Research Students
- Chemical engineers
- Health associations
- Food Biotechnology
- Food Safety Societies
- Food Science Academicians

WHO SHOULD ATTEND

- Academic researchers
- Directors
- International food sectors
- Development organizations
- Corporate research
- Food Chemists and Scientists
- Food Engineers and Technologists
- Industrialists and Business Entrepreneurs
- Students and Young Researchers
- Post Doc's and Professors

WHY TO ATTEND

Food Chemistry 2023 - The meeting will be a prime opportunity for researchers to share their research expertise, encourage collaborative efforts across exchange and the globe, and assess emerging innovations globally at this International event. It will be organized by Conference Series with the goal of creating a platform for interaction between researchers from all over the world and ways to speed up logical revelations and achievements at regular intervals in the field of Food science and nutrition. This Food Chemistry conference will serve as a key and crucial platform for fostering international information exchange in the area of nutrition research. The Conference will include exhibitions, casual social gatherings, and a succession of introductions and conversations in full, simultaneous, and marquee meetings. Food chemistry aids in the development of new products.

WHY SPONSOR OUR EVENT?

Maximum exposure at a premier conference devoted to those involved in the office professional industry.
An opportunity to build and reinforce strategic relationships within the office professional industry.
Time to network with industry colleagues and key decision makers.
A cost effective way to reinforce your organization's brand and build brand awareness amongst a relevant audience.
Access to a broad network of industry partners from state and federal Government departments and the private sector.
Time to present latest innovations and new products or services to a pertinent audience, and showcase your expertise and capabilities.
Increased marketing opportunities including visibility on the conference website and associated marketing materials

DIAMOND SPONSOR $10000

- Top billing logo recognition (Chamber website, event website, invitation/publicity, event signage)
- Three corporate sponsored workshop slots (audio visual included).
- Two complimentary exhibit booths with priority to purchase exhibition space and choose booth location (Booth size-3X3 sqm).
- Four complimentary registrations.
- One A4 color advertisement in the congress program or book of abstracts (excluding cover pages).
- 50% discount on both Extra Delegate Registrations and Booth

GOLD SPONSOR $7500

- Logo recognition (Chamber website, event website, invitation/publicity, event signage)
- Two corporate sponsored workshop slot (must honor deadlines, catering and audio visual included).
- One complimentary exhibit booth with priority to purchase exhibition space and choose booth location (Booth size-3X3 sqm).
- Three complimentary congress registrations.
- Logo recognition on congress website front page with link and logo recognition on congress sponsorship page.
- One A4 color advertisement in the congress program or book of abstracts (excluding cover pages).
- 50% discount on both Extra Delegate Registrations and Booth

SILVER SPONSOR $5000

- Larger name recognition (Chamber website, event website, invitation/publicity, event signage)
- Two complimentary congress registrations.
- One corporate sponsored workshop slot (must honor deadlines, catering and audio visual included).
- One complimentary exhibit booth with priority to purchase exhibition space and choose booth location (Booth size-3X3 sqm).
- One A4 color advertisement in the congress program or book of abstracts (excluding cover pages).
- 50% discount on both Extra Delegate Registrations and Booth

BRONZE SPONSOR
$3500

- Larger name recognition (Chamber website, event website, invitation/publicity, event signage)
- One complimentary congress registrations.
- One corporate sponsored workshop slot (must honor deadlines, catering and audio visual included).
- One complimentary exhibit booth with priority to purchase exhibition space and choose booth location (Booth size-3X3 sqm).
- One A4 color advertisement in the congress program or book of abstracts (excluding cover pages).
- 50% discount on both Extra Delegate Registrations and Booth

EXHIBITION SPONSOR
$2500

- Larger name recognition (Chamber website, event website, invitation/publicity, event signage)
- One complimentary congress registrations.
- One corporate sponsored workshop slot (must honor deadlines, catering and audio visual included).
- One complimentary exhibit booth with priority to purchase exhibition space and choose booth location (Booth size-3X3 sqm).
- Half Page A4 color advertisement in the congress program or book of abstracts (excluding cover pages).
- 25% discount on both Extra Delegate Registrations and Booth

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SUPORTING JOURNALS

Selected contributions will be published in following supporting international Journals:

Applied Food Science Journal
https://www.pulsus.com/applied-food-science-journal.html

Journal of Food and Drug Research
https://www.pulsus.com/journal-food-drug-research.html

CONFERENCE

AGENDA/ TENTATIVE PROGRAM

MARCH 27, 2023| MONDAY	
08:30-09:30	Registrations
09:30-11:30	Keynote Forum
Group Photo	
11:30-11:45	Network & Refreshments Break*
11:45-13:00	Tracks: Food Chemistry
13:00-13:45	Lunch Break**
13:45-16:00	Tracks: Obesity, Diabetes & Endocrinology | Biological Interactions
16:00-16:15	Network & Refreshments Break*
16:15-18:00	Tracks: Fermentation of dairy products | Nutrition and Sustainable Diets
Day Concludes	
MARCH 28, 2023 | TUESDAY	
08:30-09:30	Registrations
09:30-10:30	Keynote Forum
10:30-11:30	Tracks: Nutrition Methodology | Nutrition & Food Science
11:30-11:45	Network & Refreshments Break*
11:45-13:00	Tracks: Chemical Substances | Chemical Fermentation
13:00-13:45	Lunch Break**
13:45-16:00	Tracks: Food Analysis and Quality Control | Chemical Fermentation
16:00-16:15	Network & Refreshments Break*
16:15-18:00	Poster Presentation
Day Concludes | Award Ceremony	
MARCH 29, 2023 | WEDNESDAY	
08:30-09:30	Registrations
09:30-10:30	Keynote Forum
10:30-11:30	Tracks: Food Microbiology and Its Toxicology | Food Drug Interaction
11:30-11:45	Network & Refreshments Break*
11:45-13:00	Tracks: Food safety, security and Sustainability | Public Health and Food Safety
13:00-13:45	Lunch Break**
13:45-16:00	Tracks: Nutrition & Intermediary Metabolism | Nutraceuticals
16:00-16:15	Network & Refreshments Break*
16:15-18:00	Poster Presentation
Day Concludes | Award Ceremony	

REGISTRATIONS PRICES

ACADEMIC

$599

REGISTRATION

$1049

PACKAGE A
[Registration
3-Nights Accommodation]

$1199

PACKAGE B
[Registration
4-Nights Accommodation]

BUSSINES

$699

REGISTRATION

$2999

EXIBHITOR

$499

DELEGATE
REGISTRATION

STUDENT

$449

STUDENT YRF

$499

STUDENT POSTER
[Registration
Student Poster Presentation]

$99

E-poster



ABOUT VENUE

London, the capital of both England and the United Kingdom, is a modern metropolis with a Roman-era past. Westminster Abbey, the location of British monarch coronations, the magnificent Houses of Parliament, and the recognisable “Big Ben” clock tower are at its centre. The London Eye viewing wheel offers sweeping views of the South Coast cultural complex and the entire city from across the Thames River. The best time to visit London is March through May when the temperatures are mild and the city’s parks are green and blooming. However, late spring – along with summer – is also prime tourist season, and hotel and flight prices reflect the surge. Due to the UK’s reputation as a worldwide leader in foods science learning, many business leaders will attend and teach at the university of your choice. Students who want to spend a year getting hands-on experience in the sector have the option of placements as well.

Abstract submission opens: September 15, 2022 | **Registration opens:** September 15, 2022
Early bird registration: October 31, 2022 | **On spot registration:** March 27, 2023

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