PULSUS

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Theme: Nutraceuticals and Functional Foods: Bridging Health and Food Science

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

Daniel Mallory

https://foodchemistry.cmesociety.com/about-us

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3rd ANNUAL CONGRESS ON

FOOD SCIENCE AND FOOD CHEMISTRY

DECEMBER 05-06, 2024 DUBAI, UAE

https://foodchemistry.cmesociety.com/

INVITATION

FOOD CHEMISTRY 2024

You are cordially invited to attend the **Food Science and Food Chemistry Conference**, taking place on **December 05-06, 2024** in the vibrant city of **Dubai, UAE**.

This year's theme, "**Nutraceuticals and Functional Foods: Bridging Health and Food Science**", emphasizes our commitment to addressing critical challenges in our food systems. Join us as we explore cutting-edge research, sustainable practices, and technological advancements shaping the future of food production and consumption.

This conference offers a unique opportunity to engage with leading experts, participate in thought-provoking sessions, and network with fellow professionals who share your passion for food science and chemistry. We encourage you to share your insights, ask questions, and collaborate as we work together toward a more sustainable and equitable food future.

The conference will feature:

Keynote Addresses from distinguished leaders in the field of radiology.

Plenary Sessions that will delve into groundbreaking imaging technologies.

Oral and Poster Presentations showcasing the latest research and clinical advancements.

Don't miss this opportunity to be part of a transformative gathering! **Register now** to secure your spot and benefit from our early bird discounts.

Best regards,
Daniel Mallory | ProgramManager
Orgonizing Committe | Food Chemistry 2024

CONFERENCE HIGHLIGHTS

- Food Safety and Microbiology
- Nutritional Chemistry
- Food Packaging and Shelf Life
- Flavor and Aroma Chemistry
- Food Additives and Preservatives
- Food Texture and Rheology
- Sustainable Food Systems
- Food Waste Management
- Plant-Based and Alternative Plant-Based Proteins
- Food Chemistry and Health
- Global Food Security Challenges
- Culinary Science and Innovation
- Food Policy and Regulation
- Ethics in Food Science and Technology
- Nutrition Education and Public Health
- Artificial Intelligence in Food Science
- Food Chemistry in Snack Development
- Chemical Contaminants in Food
- Advancements in Food Sensory Analysis
- Future Trends in Food Science and Technology
- Nutraceuticals and Functional Foods
- Food Waste Reduction and Valorization
- Flavor Chemistry and Sensory Perception
- Food Safety and Quality Assurance Innovations
- Impact of Climate Change on Food Systems

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 leading medical publisher committed to upholding rigorous peer-review standards, aiming to promote high-quality research in food chemistry and related fields with integrity. With endorsements from prestigious associations and societies, including those in food science, Pulsus Group takes pride in its collaborative efforts with both Canadian and international research organizations.Dedicated to advancing knowledge in food chemistry, Pulsus Group publishes a diverse array of journals focusing on critical areas such as food safety, nutritional science, food technology, and functional foods. Our publications aim to bridge the gap between research and practical applications in the food industry.Pulsus Group collaborates with renowned academic and research societies, ensuring that the latest advancements in food chemistry are accessible to professionals and researchers worldwide. By fostering innovation and knowledge-sharing, we strive to contribute significantly to the future of food science







MARKET ANALYSIS

The global food technology market is indeed on a significant growth trajectory. Starting at USD 184.30 billion in 2023, it's projected to grow to USD 202.62 billion in 2024 and reach approximately USD 515.83 billion by 2034, with a compound annual growth rate (CAGR) of 9.79% from 2024 to 2034.

This expansion reflects increasing demand for innovative food solutions, advancements in food processing technologies, and the rising importance of sustainability and health in food production

In market analysis, food safety issues significantly impact consumer behavior, regulatory compliance, and overall industry dynamics. Increasing awareness of foodborne illnesses and contamination risks has heightened consumer demand for safe and high-quality food products. This trend drives companies to invest in robust food safety measures and certifications, which can enhance brand reputation and consumer trust.

Regulatory frameworks are becoming stricter globally, with governments enforcing stringent safety standards and requiring traceability in the supply chain. Companies that fail to comply face not only financial penalties but also reputational damage that can lead to decreased market share.

TARGET AUDIENCE

- Researchers and Academics
- Industry Professionals
- Health and Nutrition Experts
- Government and Regulatory Representatives
- Entrepreneurs and Startups
- Consumer Advocacy Groups
- Investors and Business Leaders
- Educators and Trainers
- Sustainability Experts
- Food Technology Specialists
- Culinary Professionals
- Health and Wellness Coaches

WHO SHOULD ATTEND

- Food Scientists and Chemists
- Academics and Researchers
- Industry Professionals
- Nutritionists and Dietitians
- Health Care Professionals
- Regulatory and Policy Makers
- Sustainability Advocates
- Food Technology Specialists
- Entrepreneurs and Startups
- Food Safety Inspectors
- Culinary Professionals
- Investors and Business Leaders
- Consumer Advocacy Representatives

WHY TO ATTEND

Global Networking: Connect with experts and industry leaders from around the world to build valuable relationships and explore collaborative opportunities.

Cross-Disciplinary Collaboration: Engage in discussions that unite food scientists, nutritionists, technologists, and policymakers, driving innovation and addressing challenges in our food systems.

Transformative Impact: Discover cutting-edge research in nutraceuticals and functional foods that enhance health and wellness, improve dietary practices, and promote sustainable food production.

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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SUPPORTING JOURNALS

Selected contributions will be published in following supporting international Journals:

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

Journal of Food and Clinical Nutrition
https://www.pulsus.com/journal-food-clinical-nutrition.html

CONFERENCE

AGENDA/ TENTATIVE PROGRAM

DECEMBER 05, 2024 | THURSDAY	
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 Safety and Microbiology | Nutritional Chemistry | Food Packaging and Shelf Life | Flavor and Aroma Chemistry
13:00-13:45	Lunch Break**
13:45-16:00	Tracks: Food Additives and Preservatives | Food Texture and Rheology | Sustainable Food Systems
16:00-16:15	Network & Refreshments Break*
16:15-18:00	Tracks: Food Waste Management | Plant-Based and Alternative Plant-Based Proteins | Food Chemistry and Health
Day Concludes	
DECEMBER 06, 2024 | FRIDAY	
08:30-09:30	Registrations
09:30-10:30	Keynote Forum
10:30-11:30	Tracks: Global Food Security Challenges | Culinary Science and Innovation | Food Policy and Regulation | Ethics in Food Science and Technology
11:30-11:45	Network & Refreshments Break*
11:45-13:00	Tracks: Nutrition Education and Public Health | Artificial Intelligence in Food Science | Food Chemistry in Snack Development | Chemical Contaminants in Food
13:00-13:45	Lunch Break**
13:45-16:00	Tracks: Advancements in Food Sensory Analysis | Future Trends in Food Science and Technology | Nutraceuticals and Functional Foods | Food Waste Reduction and Valorization
16:00-16:15	Network & Refreshments Break*
16:15-18:00	Poster Presentation
Day Concludes | Award Ceremony	

REGISTRATIONS PRICES

ACADEMIC

$899

REGISTRATION

$1299

PACKAGE A
[Registration
2-Nights Accommodation]

$1449

PACKAGE B
[Registration
3-Nights Accommodation]

BUSSINES

$999

REGISTRATION

$2999

EXIBHITOR

$799

DELEGATE
REGISTRATION

STUDENT

$499

STUDENT YRF

$399

STUDENT POSTER
[Registration
Student Poster Presentation]

$99

E-poster



ABOUT VENUE

Dubai is a vibrant and modern city located in the United Arab Emirates (UAE), known for its striking skyline, luxury shopping, and diverse culture. Dubai has become a significant center for food science and food chemistry, driven by its diverse culinary landscape and commitment to innovation.

The city is home to research institutions and universities focusing on food safety, nutrition, and sustainable practices, which collaborate on various projects, aimed at enhancing food quality and health benefits. With strict food safety regulations enforced by the Dubai Municipality, laboratories conduct chemical analyses to ensure compliance and public health.

Additionally, Dubai's burgeoning food tech scene encourages startups to explore areas like alternative proteins and smart kitchen technologies. The emphasis on local sourcing through initiatives like hydroponics and vertical farming reflects a growing interest in sustainability. Culinary schools and regular workshops further foster the intersection of gastronomy and science, making Dubai a vibrant hub for advancing food science in the region

Abstract submission opens: SEPTEMBER 15, 2024 | **Registration opens:** SEPTEMBER 15, 2024
Early bird registration: OCTOBER 16, 2024 | **On spot registration:** DECEMBER 05, 2024

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