PULSUS

WWW.PULSUSCONFERENCE.COM



Theme: Inspiring Food Science Breakthroughs for Global Nutrition

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 Director

Ellie Rebecca

https://foodchemistry.cmesociety.com/

Pulsus Healthtech

35 Ruddlesway

Windsor, Berkshire SL4

5SF

https://pulsusconference.com.com

Contact

WhatsApp: +44 7537171588

https://www.pulsusconference.com/contact-us

contactus@pulsus.com

5th ANNUAL CONGRESS ON

FOOD SCIENCE AND FOOD CHEMISTRY

SEPTEMBER 24-25, 2025 | PRAGUE, CHEZ REPUBLIC

https://foodchemistry.cmesociety.com/

INVITATION

FOOD CHEMISTRY 2025

Dear Esteemed Colleagues,

It is with great pleasure that we welcome you to the 5th Annual Congress on Food Science and Food Chemistry, taking place on September 24–25, 2025, in the historic city of Prague, Czech Republic.

This global gathering offers a dynamic platform to explore the most recent breakthroughs in food innovation, safety, processing technologies, nutritional chemistry, and sustainable food systems. Join a distinguished network of researchers, industry professionals, and academic experts as we share scientific advances, practical solutions, and visionary approaches shaping the future of food.

Expect an intellectually stimulating programme featuring cutting-edge research presentations, expert-led discussions, interactive workshops, and thought-provoking keynote sessions. Whether you're driving innovation in food technology or contributing to health-focused nutrition science, this conference provides the perfect setting to expand your knowledge and forge lasting collaborations.

We look forward to your valued participation and to making this international event a landmark for progress in food science and chemistry.

Warm Regards,
Ellie Rebecca
Program Manager
September 24-25, 2025 | Prague, Chez Republic
WhatsApp: +44 7537171588

CONFERENCE HIGHLIGHTS

- Food Safety & Microbiology
- Nutritional Chemistry
- Food Packaging & Shelf Life
- Food Toxicology
- Flavour & Aroma Science
- Additives & Preservatives
- Food Texture & Rheology
- Sustainable Food Systems
- Food Waste Solutions
- Plant-Based Proteins
- Food Chemistry & Health
- Culinary Innovation
- Food Laws & Regulations
- Global Food Security
- Global Food Security
- Food Ethics & Responsibility
- Diet, Nutrition & Public Health Chemistry
- AI in Food Science
- Snack Chemistry
- Chemical Food Contaminants
- Sensory Science Advances
- Future of Food Science

https://foodchemistry.cmesociety.com/registration



39

ABOUT US

Since many years Pulsus has also 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 conferences and meetings.

Pulsus Group is an internationally renowned medical peer-review publisher and conferences organizer established in the year 1984 publishes and hosts the work of researchers in a manner that exemplifies the highest standards in research integrity.

With a legacy of 30 years of excellence in Medical Publishing we are endorsed by various societies like International Academy of Cardiovascular Sciences, International Society of Addiction Medicine, European Biotechnology Thematic Network Association, World Federation of Paediatrics Intensive and Critical Care Societies, World Association of Medical Sciences, International Society for Ceramics in Medicine, Thalassaemia International Federation and World Association of Integrated Medicine to nurture the research and development for the beneficence of society.







MARKET ANALYSIS

Global Food Science and Food Chemistry Market (2022–2029)

The global food science and chemistry industry is witnessing rapid growth, driven by increased consumer demand for safe, functional, and sustainable food products. Advances in food chemistry, preservation technologies, and safety assessment tools are transforming how food is produced, processed, and consumed across the globe. The sector encompasses a wide range of domains including food additives, nutraceuticals, flavour science, enzymology, food safety diagnostics, and biotechnology-based food innovations.

Today's food systems integrate cutting-edge technologies such as biosensors, chromatography techniques, predictive microbiology, and AI-driven quality assurance to ensure product consistency, traceability, and compliance with global safety standards. As regulatory frameworks become stricter and consumer awareness rises, industries are leaning on scientific innovation to meet expectations around health, transparency, and environmental impact.

According to recent data by Data Bridge Market Research, the global food science and technology market—valued at USD 42.86 billion in 2021—is projected to reach USD 72.94 billion by 2029, growing at a CAGR of 6.70% during the forecast period. This growth is influenced by factors such as the increasing demand for clean-label products, rising investment in R&D, urbanisation, and the evolving dietary habits of global populations.

This dynamic landscape presents ample opportunities for collaboration between academic researchers, food technologists, and industry stakeholders. Insights from current trials, analytical chemistry, and innovation in functional food ingredients are reshaping how we understand food quality, nutritional bioavailability, and sustainable sourcing.

As the field evolves, international conferences such as this serve as essential platforms for knowledge exchange, global networking, and shaping strategies that will define the future of food science and food chemistry.

TARGETED AUDIENCE

- Food Scientists
- Food Technologists
- Food and Nutrition Associations
- Food Science Universities and Departments
- Food Chemistry Educators
- Food Industry Professionals
- Clinical Nutrition Experts
- Agricultural and Food Engineering Colleges
- Research Scholars and Faculty
- Food Safety Inspectors
- Laboratory Technicians and Analysts
- Food Business Entrepreneurs
- Functional Food Researchers
- Food Product Manufacturers
- Marketing, Advertising, and Brand Promotion Executives

WHO SHOULD ATTEND

- Food Industry Entrepreneurs
- Food Science Professionals
- Directors, Managers, and CEOs
- Presidents and Vice Presidents
- Food and Beverage Manufacturers
- Marketing and Branding Executives
- Food Science Students, Researchers, and Professors
- Nutrition and Food Chemistry Experts
- University and College Faculty
- Food Technology Departments
- Food and Nutrition Associations and Societies
- Research and Training Institutes
- Academic Deans and Coordinators
- Food Safety Officers
- Quality Control Technicians
- Product Development Specialists

WHY TO ATTEND

Food Chemistry 2025 serves as a global platform for showcasing the latest advancements in food safety, processing, nutrition, and chemical analysis. It offers a valuable opportunity to exchange knowledge, share expertise, and build collaborations among researchers, industry leaders, and academic professionals. The event plays a key role in advancing the field by promoting innovation, scientific discovery, and interdisciplinary approaches in food science and chemistry.

WHY SPONSOR OUR EVENT?

Maximum exposure at a premier conference devoted to those involved in the offiice professional industry.

An opportunity to build and reinforce strategic relationships within the offiice 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

EDITORIAL BOARD MEMBERS

Weiqun George Wang
Kansas State University, USA

Won Sang
Michigan State University , USA

J.Antonio Torres
Oregan State University, USA

Leoi Hao
Texas Tech University, USA

Proetos Charalampos
National and Kapodistrian University of Athens
Greece

SUPORTING 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 2025

SEPTEMBER 24, 2025 | WEDNESDAY	
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 & Microbiology| Nutritional Chemistry | Food Packaging & Shelf Life |Sensory Science Advances
13:00-13:45	Lunch Break**
13:45-16:00	Tracks: Food Toxicology| Flavour & Aroma Science | Additives & Preservatives
16:00-16:15	Network & Refreshments Break*
16:15-18:00	Tracks: Food Texture & Rheology | Sustainable Food Systems| Food Waste Solutions
Day Concludes	
SEPTEMBER 25, 2025 | THURSDAY	
08:30-09:30	Registrations
09:30-10:30	Keynote Forum
10:30-11:30	Tracks: Plant Based Proteins| Food Chemistry & Health | Culinary Innovation | Food Laws & Regulations | Future of Food Science
11:30-11:45	Network & Refreshments Break*
11:45-13:00	Tracks: Global Food Security | Probiotics & Prebiotics-Biochemical Perspectives | Food Ethics & Responsibility
13:00-13:45	Lunch Break**
13:45-16:00	Tracks: Diet, Nutrition & Public Health Chemistry |AI in Food Science | Snack Chemistry|Chemical Food Contaminants |Others
16:00-16:15	Network & Refreshments Break*
16:15-18:00	Poster Presentation & Exhibition
THANKS GIVING & CLOSING CEREMONY	

REGISTRATIONS PRICES

STUDENT

$399
STUDENT YRF

$499
STUDENT POSTER
[Registration
Student Poster Presentation]

$100
E-poster

BUSINESS

$899
REGISTRATION

$1199
PACKAGE A
[Registration
2-Nights Accommodation]

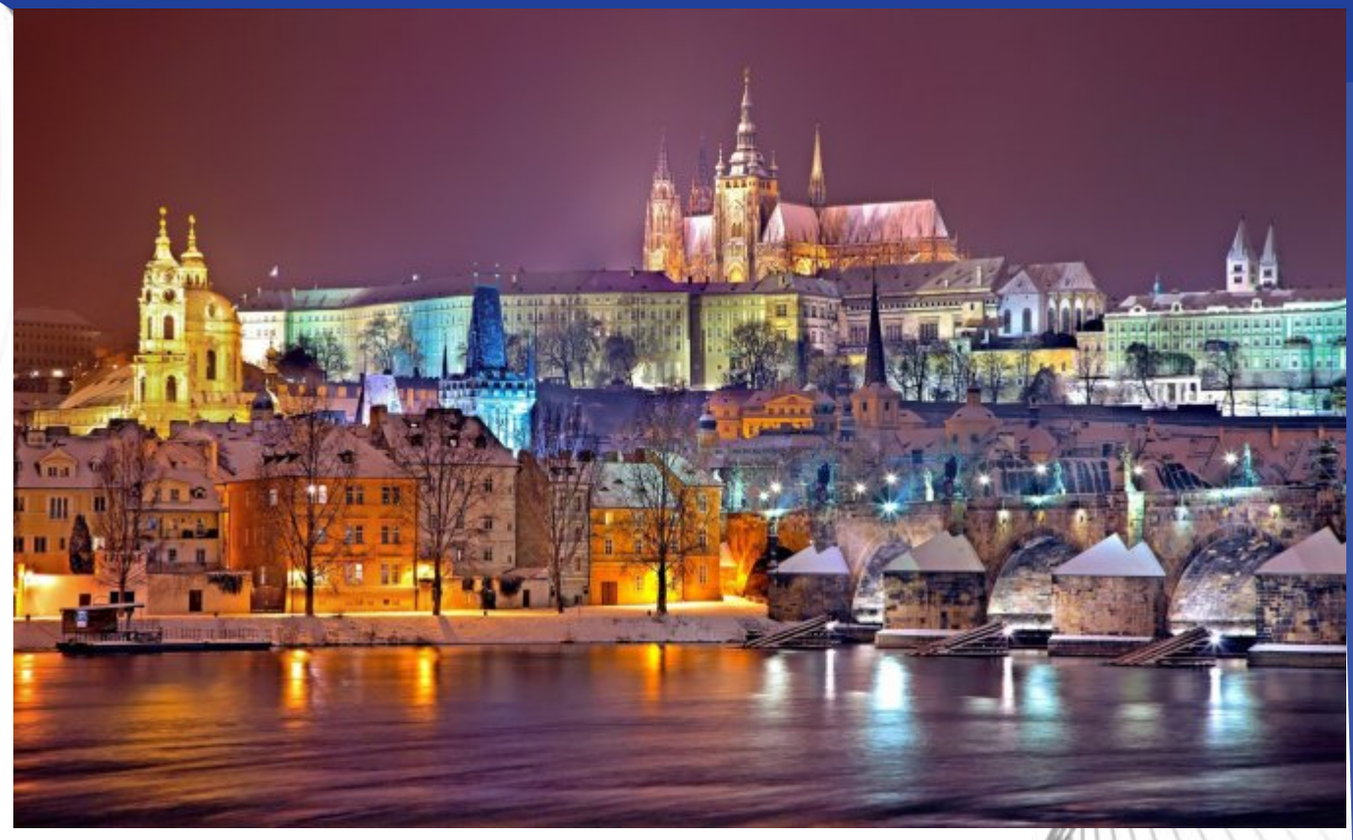
$1349
PACKAGE B
[Registration
3-Nights Accommodation]

ACADEMIC

$899
REGISTRATION

$1149
PACKAGE A
[Registration
2-Nights Accommodation]

$1299
PACKAGE B
[Registration
3-Nights Accommodation]



ABOUT VENUE

Situated in the heart of Central Europe, Prague is the capital and largest city of the Czech Republic. With a population of over 1.3 million, it is known for its rich history, architectural beauty, and cultural significance. Once the seat of Bohemian kings and Holy Roman emperors, Prague has evolved into a vibrant centre for education, politics, tourism, and the arts.

The city is famed for its stunning landmarks, including Prague Castle, Charles Bridge, the Astronomical Clock, and Old Town Square. It is also home to prestigious universities, world-class museums, and charming cobblestone streets lined with historic buildings. Wenceslas Square and the Jewish Quarter are among its most visited attractions, blending medieval charm with modern vitality.

Prague enjoys a temperate climate, with warm summers and cold winters, making it a beautiful destination throughout the year. Its romantic riverbanks, Gothic and Baroque architecture, and lively cultural scene draw millions of visitors annually. Renowned for its fairy-tale charm, intellectual legacy, and welcoming atmosphere, Prague continues to be a beloved destination for travellers worldwide.

Abstract submission opens: June 27, 2025 | **Registration opens:** June 27, 2025
Early bird registration: July 30, 2025 | **On spot registration:** September 24, 2025

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