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39 YEARS IN ASSESING THE IMPACT OF HEALTHCARE RESEARCH



Theme: Pioneering Molecular Frontiers for Resilient Food Futures

Mail us to know more!

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



Program Manager

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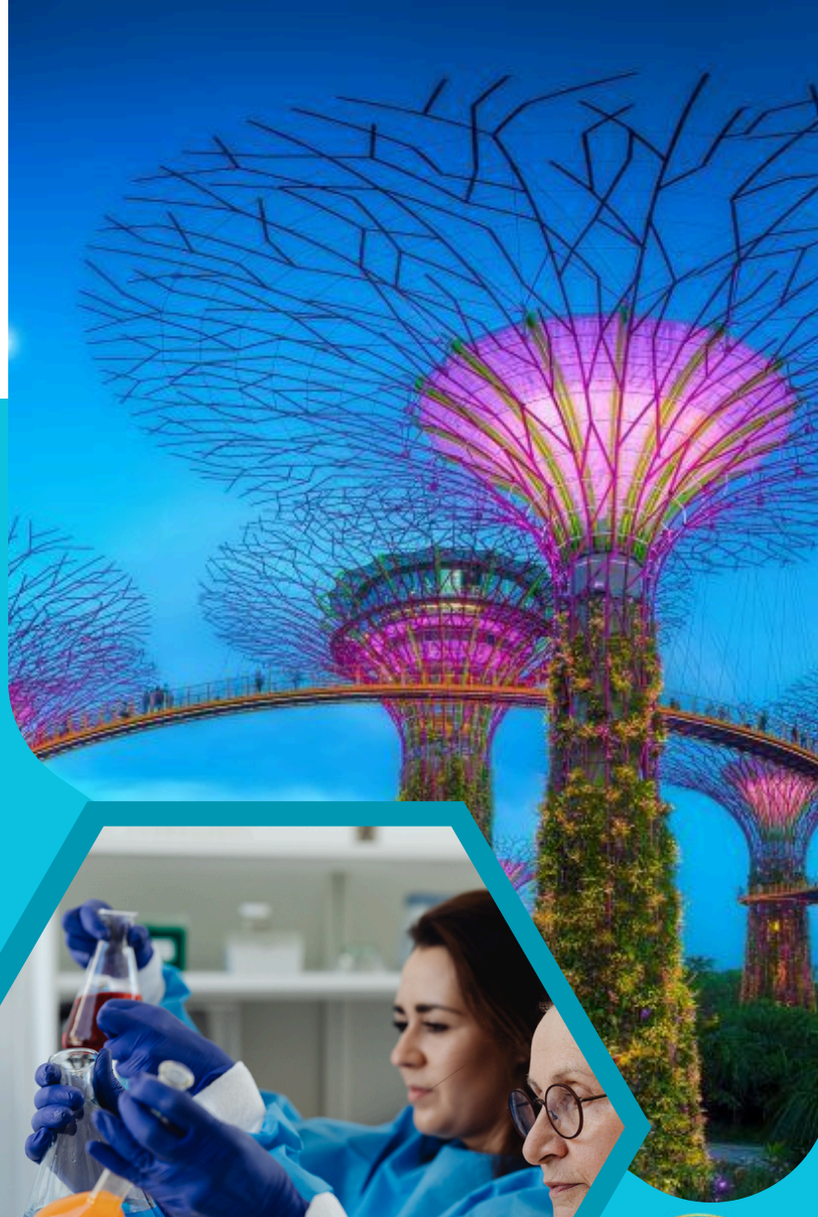
5TH ANNUAL CONGRESS ON

FOOD SCIENCE AND FOOD CHEMISTRY

MARCH 12-13, 2026 | SINGAPORE

INVITATION

Food Chemistry 2026



Greetings

We warmly welcome you to the 5th Annual Congress on Food Science and Food Chemistry 2026. This conference offers a unique platform to explore cutting-edge research, share knowledge, and connect with global experts shaping the future of food. We hope you find the event inspiring, insightful, and rewarding.

~Dr. Lyra Irwin Program Director

Join with us!



About Pulsus

Pulsus Group, established in 1984 with officesin Canada and India, is a globally recognized publisher of scientific, technical, and medical journals. With 50+ open-access journals and collaborations with 20+ international societies, Pulsus advances high-quality medical research through rigorous peer review. Through cmesociety.com, Pulsus connects global researchers and institutions by organizing accredited CME/CPD conferences that foster collaboration and knowledge exchange. Proudly associated with leading Canadian and international medical societies, Pulsus remains committed to supporting integrity and innovation in medical science.

- Food Science & Food Chemistry
- Obesity, Diabetes & Endocrinology
- Biological Interactions
- Fermentation of Dairy Products
- Nutrition & Sustainable Diets
- Nutrition Methodology
- Nutrition Science
- Chemical Substances
- Chemical Fermentation
- Food Analysis & Quality Control
- Food Microbiology & Toxicology
- Food-Drug Interaction
- Food Safety, Security & Sustainability
- Public Health & Food Safety
- Nutrition & Metabolism
- Nutraceuticals
- 3D Printing in Food Processing
- Functional Foods
- Food Additives & Preservatives
- Food Packaging & Storage

Highlights of the Event



Abstract Template

Poster Guidelines

Call for abstract: https://foodchemistry.cmesociety.com/call-for-abstracts

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

Food Chemistry

2026

Market Analysis

The global Food Additives Market is forecast to grow at around 5.4 % CAGR over 2025-2032.
The global market is projected to experience significant growth over the coming years, driven by technological advancements, increasing consumer demand, and evolving industry trends in food chemistry, food processing technology, and food quality assessment.
Key factors such as innovation-driven product development, regulatory compliance, nutritional biochemistry insights, and rising awareness of food safety standards are expected to fuel market expansion.

TARGET AUDIENCE

- Food chemists
- Food scientists & researchers
- Analytical chemists
- QC/QA professionals
- Food & beverage R&D teams
- Nutritionists & dietitians
- Toxicologists
- Microbiologists
- Regulatory affairs professionals
- Food tech startups & innovators

WHO SHOULD ATTEND?

- Curious Learners
- Knowledge Seekers
- Innovation Explorers
- Future Thinkers
- Science Enthusiasts
- Industry Learners
- Quality Improvers
- Safety Advocates
- Tech Explorers
- Research Aspirants

EDITORIAL BOARD MEMBERS



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Germany



ZIYAD S. HAIDAR
South America

Why Attend?

- ***Gain insights into the latest advances in food chemistry***
- ***Learn modern analytical techniques and quality practices***
- ***Discover innovative solutions for product development***
- ***Network with researchers, experts, and industry leaders***
- ***Stay updated on global standards and regulatory trends***

CONFERENCE SCHEDULE



DAY 1 | April 20, 2026

TIME	SESSION
08:00 - 09:00	Registrations
09:00 - 09:30	Plenary Session
09:30 - 10:30	Refreshment Break
10:30 - 11:00	Keynote Session
11:00 - 12:30	Lunch Break
12:30 - 13:30	Speaker session
13:30 - 15:00	Refreshment Break
15:00 - 15:30	Poster Session
15:30 - 18:00	Closing Ceremony

DAY 2 | April 21, 2026

TIME	SESSION
08:00 - 09:00	Registrations
09:00 - 09:30	Plenary Session
09:30 - 10:30	Refreshment Break
10:30 - 11:00	Keynote Session
11:00 - 12:30	Lunch Break
12:30 - 13:30	Speaker session
13:30 - 15:00	Refreshment Break
15:00 - 15:30	Poster Session
15:30 - 18:00	Closing Ceremony

CONFERENCE AGENDA

The final scientific program will be uploaded one month prior to the event. Updates on new participants and any removals will be provided at the end of each month.

Supporting Journals







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Sponsorship & Exhibitor

Gain maximum visibility at a premier conference dedicated to professionals in the field. Strengthen strategic relationshipsand connectwithkey decisionmakers across theindustry. Benefit from valuable networkingopportunities withcolleagues, governmentrepresentatives, and private-sector partners. Promote your organization cost-effectively while enhancing brand awareness among a highly relevant audience. Showcase new products, services, and innovations to engaged attendees, and demonstrate your expertise to a targeted community. Enjoy expanded marketing reach through conference website features and associated promotional materials.

Diamond Sponsor	Gold Sponsor	Silver Sponsor	Bronze Sponsor
$10000	$7500	$5000	$3500

Exhibitor Inclusions

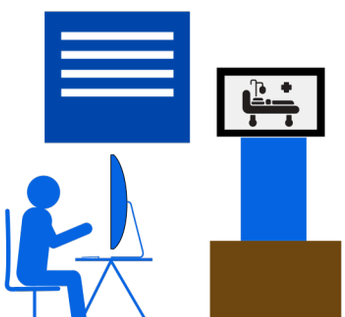
- Larger name recognition across the Chamber website, event website, invitations/publicity materials, and event signage. One complimentary congress registration. One corporate-sponsored workshop slot, including catering and audio-visual support (deadlines must be honored). One complimentary 3×3 sqm exhibit booth, with priority access to purchase additional exhibition space and select a preferred booth location. Half-page A4 colour advertisement in the congress program or Book of Abstracts (excluding cover pages). 25% discount on both additional delegate registrations and extra booth purchases.



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Connect with industry leaders!



For More Details, Please Contact:

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WhatsApp: +44 7537 171588

Email: enquiries@pulsusforums.com

LinkedIn

REGISTER NOW

Link: https://foodchemistry.cmesociety.com/registration

Registration Categories

Speaker / Oral Presentation

In-Person: $799 USD

Virtual: $399 USD

Poster Presentation Only

In-Person: $549 USD

Virtual: $399 USD

Delegate/Listener

In-Person: $699 USD

Virtual: $349 USD

Student Participation

In-Person: $599 USD

Virtual: $299 USD

E-Poster Presentation (Virtual): $149 USD

Exhibitor Package: $1999 USD

Accommodation Packages

Package A: Registration + 2 nights' accommodation – $1199 USD

Package B: Registration + 3 nights' accommodation – $1399 USD



Group Registration Discounts

15% discount for groups of 5 members

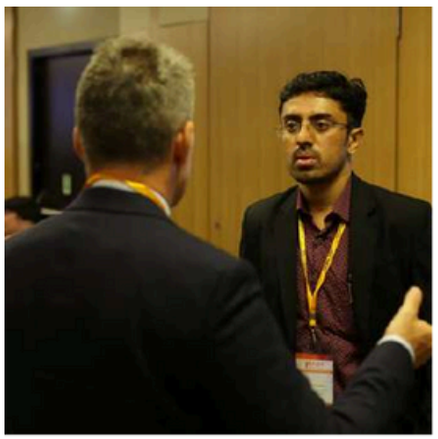
20% discount for groups of 10 members

30% discount for groups of 15+ members



Local Participant Benefits

Participants from local universities and hospitals are eligible for a 20% discount.







Important Dates

Abstract submission ends on: January 22, 2026 Early Bird registration ends on: January 18, 2026 On-site Registration: March 12, 2026



SINGAPORE

About Singapore

Singapore is a vibrant city known for its modern skyline, peaceful green spaces, and beautiful waterfronts. Iconic attractions like Marina Bay Sands, Gardens by the Bay, and Sentosa make it a scenic and memorable destination for all visitors.

Tourism

As one of Asia's top travel hubs, Singapore offers comfort, safety, and world-class hospitality. With efficient transport, diverse dining, luxury stays, and lively attractions, exploring the city is easy and enjoyable for conference attendees and tourists alike.

Culture & Tradition

Singapore's rich cultural blend—Chinese, Malay, Indian, and Eurasian—shapes its festivals, food, and neighborhoods. Places like Chinatown, Little India, and Kampong Glam showcase vibrant heritage, offering visitors a warm, welcoming, and culturally immersive experience.