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3rd World Congress on Advances in Food Science, Processing and Technology

May 13-14, 2019 | Tokyo, Japan



Theme:

Exploring the Innovative Trends & Strategies in Food Science Technology

https://foodscience-processing.foodtechconferences.com/

Invitation...

Dear Colleagues,

Conference Series LLC Ltd welcomes you to attend **3rd World Congress on Advances in Food Science, Processing and Technology** held during **May 13-14, 2019 | Tokyo, Japan** with the theme "**Exploring the Innovative Trends & Strategies in Food Science Technology**"

This international meet (**Food Tech 2019**) anticipates hundreds of delegates including keynote speakers, Oral presentations by renowned speakers and poster presentations by students besides delegates around the world. This conference perhaps a giant event that creates an ideal platform to share expertise addressing current advancements involved in Food Science Processing Technology. It will be a wonderful opportunity for all the delegates as it provides an international networking opportunity to collaborate with the world class Food Science, Processing and Technology.

Food Tech 2019

- Opportunity to attend the presentations delivered by eminent scientists and business professionals from all over the world.

- Selected contributions will be published in following reputed high impact factor Journals.

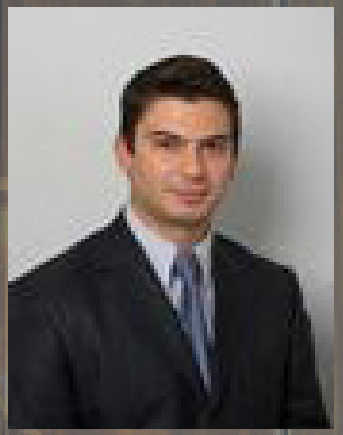
  - ☞ Journal of Food Processing and Technology
  - ☞ Journal of Food: Microbiology, Safety & Hygiene
  - ☞ Journal of Nutrition & Food Sciences



Organizing Committee Members



Ozlem Tokusoglum
Manisa Celal Bayar University Turkey



Yasin Özdemir
Ataturk Central Horticultural Research Institute, Turkey



Conference Sessions:

All honourable authors, researchers, scientists Professors, Nutritionists, Doctors, Industry Professionals, Associations, students, Faculty of Food Science to disseminate are Encouraged to contribute and help the shape of the Conference through submissions of their posters & research abstracts. Also, a high quality of current knowledge in the area of Food Science, Processing and Technology Research contributions describing.

Original and unpublished of conceptual, constructive, experimental or theoretical work in all areas of Food Science, Processing & Technology is warmly invited for presentations at the conference. The conference memorial contributions of abstracts and posters that address themes & future aspects of the conference related sessions.

- Food Science & Technology
- Food Processing
- Food Chemistry
- Food Toxicology
- Food Nanotechnology
- Food Microbiology and Biotechnology
- Food Security
- Food Engineering
- Food Safety, Quality & Policy
- Food Preservation and Packaging
- Food Pharmacy
- Food Education
- Food Biology
- Food and Nutrition
- Dairy and Marine Technology
- Foodborne Diseases and Nutritional Disorders
- Food Safety and Hygiene
- Food from Plant and Animal Origin
- Food Systems & Bio-engineering
- Food Waste and Recycling



Important Dates:

Abstract submission & Registrations are open

Early Bird Registration: March 25, 2019

On-spot registration: May 13, 2019

Speaker Slots Available

NOTE: Program Schedule is subject to change with final allotment of the speaker slots

Program at Glance

Day 1 / May 13, 2019

	Time	Session
Morning	08:30-09:30	**Registrations**
	09:30-10:00	Opening Ceremony
	10:00-10:40	Keynote Forum
	10:40-11:00	Networking & Refreshments Break
	11:00-11:40	Keynote Forum
	11:40-12:30	Track: Food Science & Technology | Food Processing
Evening	12:30-13:10	Track: Food Chemistry | Food Toxicology
	13:10-14:00	**Lunch Break**
	14:00-14:40	Track: Food Nanotechnology | Food Microbiology and Biotechnology
	14:40-15:20	Track: Food Security | Food Engineering
	15:20-16:15	Track: Food Safety, Quality & Policy | Food Preservation
	16:15-16:30	Network & Refreshments Break

Day 2 / May 14, 2019

Time	Session
09:00-10:00	Track: Food Pharmacy | Food Education
10:00-11:00	**Track: Food Biology | Food and Nutrition**
11:00-11:15	Network & Refreshments Break
11:15-12:00	Track: Nutritional Disorders | Foodborne Diseases
12:00-13:00	Track: Food Safety and Hygiene | Food from Plant and Animal Origin
13:00-13:45	**Lunch Break**
13:45-14:45	Track: Food Systems & Bio-engineering | Food Waste and Recycling
14:45-15:45	Track: Dairy and Marine Technology | Food Packaging
15:45-16:00	Network & Refreshments Break
16:00-17:00	Award Ceremony
Closing Ceremony	

For further information, kindly visit provided links:

Food Tech 2019

https://foodscience-processing.foodtechconferences.com/

Conference Brochure:

https://foodscience-processing.foodtechconferences.com/conference-brochure.php

Organizing Committee Member:

https://foodscience-processing.foodtechconferences.com/organizing-committee.php

Call for Abstract:

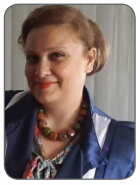
https://foodscience-processing.foodtechconferences.com/abstract-submission.php

Online Registration Portal:

https://foodscience-processing.foodtechconferences.com/registration.php



Food Tech 2019 speakers



Ozlem Tokusoglu
Celal Bayar University,
Engineering Faculty, Department of Food Engineering, Manisa, Turkey



Claudio Gallottini
DVM, with a PH.D in Veterinary Science & Inspection of Food of



Sawitree Dueramae
Kasetsart University,
Bangkok



Safiah Saah
Kasetsart University,
Thailand



Ikram Mercha
Faculty of Science and Techniques of Mohammedia,
Morocco



Pratiksha Shrestha
Babarmahal Kathmandu,
Nepal



Mahmoud Abu Ghoush
Hashemite University
Jordan



Remina S Sabado
University of Santo Tomas
Philippines



Dung Thi Le Huynh
Dayeh University
Taiwan



Yung-Jia Chan
Da-Yeh University
Taiwan



Giannis Koukkidis
University of Leicester
UK



Preeti Bisht
Indian Institute of Plantation Management, Bangalore

Tentative Program

Title: Processing and Preserving Strategies on Antioxidant Food Tablets and Supplements

Ozlem Tokusoğlu, Conference Chair, 1Celal Bayar University, Engineering Faculty, Department of Food Engineering, Manisa Celal Bayar University, Turkey

Title: Effect of the incorporation of Argania spinosa 's sub products diet on camel milk antioxidant activity and nutritional composition.

Mercha Ikram, Faculty of Science and Techniques of Mohammedia, PB 146 Mohammedia 20650 Morocco.

Title: New food safety requirement from EU to North America: challenges and opportunities

Gallottini Claudio, Food Safety Expert about: EU, USA, Canada and China Food Safety Laws with ITA Corporation in USA.

Title: Screening of Halophilic Glutaminase – Producing Halophilic and Halotolerant Bacteria isolated from Thai fish sauce.

Sawitree Dueramae, Department of Applied Microbiology, Institute of Food Research and Product Development, Kasetsart University, 50 Ngamwongwan Rd., Chatuchak, Bangkok.

Title: The effect of solvent on anti-inflammatory and antioxidant activities of Boesenbergia rotunda (L) (Fingerroot) extraction as a source of bioactives for functional foods.

Safiah Saah, Department of Nutrition and Health, Institute of Food Research and Product Development, Kasetsart University, 50 Ngamwonwan Rd., Chatuchak, Bangkok, Thailand.

Title: Extratction Of Crystalline Naocellulose From Banana Pseudostem And Its Utilization In Developing Drug Loaded Bionanocomposite Film.

Pratiksha Shrestha, Department of Food Technology and Quality Control, kathmandu, Nepal.

Title: Use of Plant Essential Oils to Inhibit Salmonella enterica in Hummus

Mahmoud Abu Ghoush, Department of Clinical Nutrition and Dietetics, Faculty of Applied Medical Sciences, Hashemite University, P.O. Box 150459, Zarqa 13115, Jordan

Title: Food Security Challenges in Ghana

Antwi Addai, Executive Director, Steps for Change Humanity Foundation, P.O.Box CT 1211, Cantonments-Accra, Ghana

Title: Functional Properties of Noodles with Mango Kernel Flour

Remina S Sabado, University of Santo Tomas, Manila, Philippines.

Title: Changes in physicochemical properties, microbial loads, antioxidant activity and Glycemic index of Palm jaggery powder from Borassus flabellifer L flower sap by different drying conditions

Dung Thi Le Huynh, Department of Food Science and Biotechnology, Dayeh University, Taiwan.

Title: Effect of different coating materials on the shelf life of cucumber vegetable grown in District Swat Khyber pukhtunkhwa

Mahboob Ali, village chamtalai post office and tehsil khwaza khela district swat khyberpukhtunkhwa Pakistan.

Title: Gut Pathogens and Fresh Produce Safety

Giannis Koukkidis, University of Leicester, UK.

Title: Characterization of Intestinal Caco-2 cell Model by the Effect of Gracilaria coronopifolia Synbiotic.

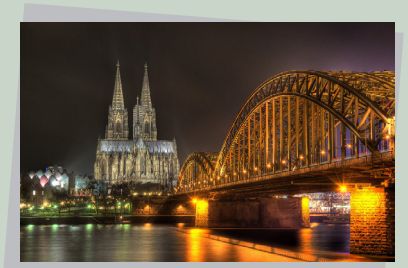
Yung-Jia Chan, Department of Medicinal Botanical and Health Applications, Da-Yeh University, Taiwan.

Title: Led Light Assisted Pasteurization On Soy Milk

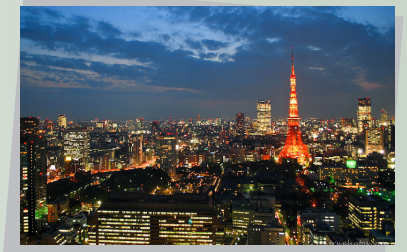
Preeti Bisht, Indian Institute of Plantation Management, Bangalore.

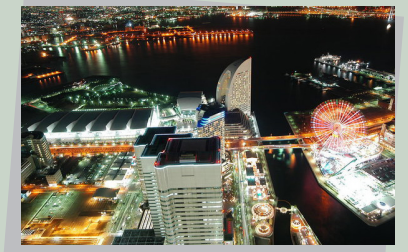
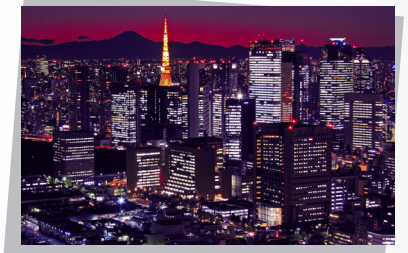
City Attractions



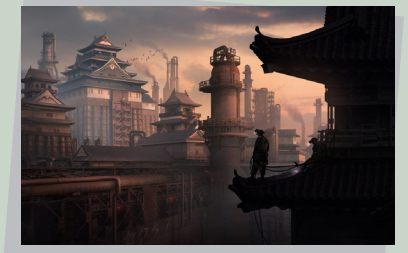
















Glimpses of Food Tech 2019































Venue

Tokyo is Japan's capital and the world's most crowded city. It is additionally one of Japan's 47 prefectures, comprising of 23 focal city wards and various urban communities, towns and towns west of the downtown area. The Izu and Ogasawara Islands are additionally part of Tokyo. It has neon, high rises, salaryman swarms, pressed trains, front line engineering and modern innovation. In any case, it additionally has antiquated hallowed places, plant-secured wooden houses, cycling grannies, old fashioned sweet shops and town like paths.

Tokyo is a nirvana for foodies, and has the world's most astounding volume of Michelin stars in a city. Shopping is another feature – it merits conveying an unfilled bag to load with difficult to-oppose devices, trendsetting pieces of clothing and fortunes from art and configuration stores. Furthermore, now there's another motivation to visit: the 2020 summer Olympics will occur in Tokyo. Thus, is the mind-set refreshingly cheery, as well as a pile of new advancements, inns and foundation redesigns are in the pipeline.

With more than 12.5 million inhabitants to engage, Tokyo has a considerable measure going on. Gloating the Tokyo National Museum, the National Museum of Nature and Science, the Ueno Zoo, and the sprawling green space, Ueno Park are the extraordinary spots to visit in Tokyo. Edo-Tokyo Museum and the Imperial Palace looks like the historical backdrop of Tokyo. Also, no outing here would be finished without going by some of Tokyo's Buddhist and Shinto locales like the Sensoji Temple and the Meiji Shrine.



Site:

Radisson Hotel Narita

650-35 Nanae Tomisato-Shi, Narita 286-0221

Tokyo, Japan

Mail us to know more!

For Abstract Submission Guidelines | For Reserving your slot | Proposals | Registration Posters | Accommodations

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

Email: foodtech@nutritionmeet.com | foodtech@conferenceint.com