

EuroSciCon

3rd Edition of International Conference

Agriculture & Food Chemistry

July 23-24, 2018
Rome, Italy

Theme:
Current advancements and its applications in Agriculture & Food Chemistry

EuroSciCon

Food Chemistry

2018

Invitation

Welcome to Rome, the city of arts and science, and experience the science of Food Chemistry illuminated as never before. EuroSciCon is proud to host the 3rd Edition of International Conference Agriculture & Food Chemistry, July 23-24, 2018 Rome, Italy. theme of the conference focuses on Current advancements and its applications in Agriculture & Food Chemistry. Food Chemistry 2018 will provide an unprecedented opportunity for chemists of all stripes and colors to share their research with colleagues by discussing the latest advances in the field. We invite directors, presidents & CEO's from companies, chemists, academic groups, directors from pharmaceutical companies. Laboratory scientists who identifies, quantifies, analyzes or tests the chemical or biological properties of compounds or molecules or who manages these laboratory scientists, chemical researcher, chemists, but to biochemists, biologists, agronomists, plant physiologists, molecular biologists, Agriculture engineers, chemical engineers, material scientists and food scientists, editorial board members, students, faculty members. chemical instrument vendors, professors and students from academia in the field of Agriculture & Food Chemistry. Delegates from various pharma, Agriculture & instrumental companies from all over the world. With a broad array of keynote presentations, panel discussions, workshops, and poster sessions, the Food Chemistry Conference is the perfect venue not only to dive into your particular chemist's interests but also to expand the scope of your knowledge. 14 tracks are devoted to subjects such as Agriculture and Food Chemistry, Agriculture Chemical Science and Engineering, Agronomy, Agriculture and Food Biotechnology And Nanotechnology, Food Bioactives, Nutrition and Health, Food Chemistry, Food Engineering, Food Processing, Food Safety, Food Science and Technology, Food Packaging, Agriculture and Food Industry, Quality Analysis And Detection Technology In Agriculture and Food Materials, Market Standards and Regulations In Agriculture & Food Chemistry. The Organizing Committee has done its best to set up a framework that we think will allow for a creative interplay of ideas. All we need now to convert the extensive program on paper to an active and vibrant Food Chemistry forum in person is your active participation.

EuroSciCon



A Transformational Learning Experience

- Curated to address the concerns of today's scientific world
- Be inspired by some of the world's most renowned figures
- Stimulate new ways of thinking and provoke action
- Relish inspiring interaction between peers, leaving you better prepared to face technical and research oriented challenges



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Why with us?

We at EuroSciCon strive to create transforming experiences, propelling researchers and organizations to interact and come up with actionable ideas thus enhancing the quality of research and development.

And here's why you associate with us

Our International Open Access Journals:

We embrace around 700+ Leading-edge Peer Reviewed Open Access Journals and a 21 Day Rapid Review Process with a whopping 50000+ Editorial Board Team, 35000+ Reviewers team and 1000+ Scientific Associations Collaborations.

Read by over 30 Million Patrons and 100000+ Facebook Likes comprehending the High online presence, our Open Access Journals serve the best blend of content and global exposure.

Our International Scientific Conferences:

With over 3000 Conferences happening across the globe in the streams of Medical, Pharma, Engineering, Science, Technology and Business our events are accredited with CME/CPD.

Moreover you get to meet the industry's high priests who come from all over the orb. You learn from the companies defined by their progressive ethos and dynamic strategies and also through the highly interactive sessions and panel discussions.

B2B Meetings with enriching interaction help building better businesses, people and world.

Other salient features comprehend:

Publishing of the accepted abstracts in our inordinately indexed journals

Each of which will be labelled with a Digital Object Identification Number (DOI) provided by Cross Ref

Distinct abstract and Speaker page creation, which profusely aid in citing the research and researcher in the top search engines.

Career Guidance Workshops for students and early career researchers

Opportunity to publish full Manu Scripts in our Open Access Journals

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With over 25000+ agronomists, plant physiologists, molecular biologists, Agriculture engineers, chemical engineers, material scientists and food scientists accessing the website, Food Chemistry 2018 is the most lucrative platform for researchers, academicians and industry professionals pursuing their work in the field and related. In addition to immense networking opportunities, global prominence of the research and the researcher is what we bestow our speakers and committee members fuelling better outreach of the work and profile.

Food Chemistry 2018 Salient Features:

In a world of information overload, we focus on the issues most relevant to today's technical trends enabling our patrons to

Congregate with most senior executives
Nurture connexions
Agenda format which incorporates ample Q&A time
Partake in our revamped exhibitor expo sessions
Meet and listen to the relevant clients
Unprecedented growth creating an unparalleled market place

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How's EuroSciCon different?

Exercises your creative instincts with the live knowledge experience
It organizes 3000+ Conferences across the globe connecting different sciences in 30+ countries
Over 25 Million+ Visitors and 20000+ Unique Visitors per conference
World's leading industries and companies attend
Career guidance for early career researchers and students
Provides insights you need to take your research to the next level
A huge conclave of high tech and science priests

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Who'd be attending?

3rd Edition of International Conference Agriculture & Food Chemistry, July 23-24, 2018 in Rome, Italy, Theme of the conference focuses on Current advancements and its applications in Agriculture & Food Chemistry Food Chemistry 2018 will provide an unprecedented opportunity for faculties & researchers to share their research with colleagues by discussing the latest advances in the field. We invite Eminent Scientists/ Research Professors in the field of Food Chemistry, Junior/ Senior research fellows, Students, Directors of Medical association, anesthesiologist, Members of Medical associations and exhibitors from medical colleges/ Industries. Delegates from various pharma & instrumental companies from all over the world are welcomed to attend the prestigious conference on Food Chemistry. About hosting organization EuroSciCon is one among Europe's largest and most significant scientific place which serves as a crossroad for the academicians and industry experts to build networks. With over 16 years of life science communication it focuses on to spearheading the transformation of medical research into knowledge through scientific gatherings and networking. Supporting the Rare Care UK Organization, EuroSciCon is a corporate member of Royal Society of Biology, Institute of Biomedical Science (IBMS) and British Society for Immunology. Our approach has always been unique, and that difference has propelled our growth towards scientific serendipity.

Tracks :

- Agriculture and Food Chemistry
- Agriculture Chemicals
- Concepts of Agriculture Chemistry
- Fundamentals of Food Chemistry
- 4Low Carbon Agriculture and Sustainable Development
- 5Involvement of Inorganic Chemistry
- 6Involvement of Materials Science
- Medicine and Health
- Nutritional Chemistry
- Involvement of Organic Chemistry
- Horticulture
- phytopathology
- 2Developments in Food Technology
- Agriculture Chemical Science and Engineering
- Agronomy
- Agriculture and Food Biotechnology and Nanotechnology
- Food Bioactives, Nutrition and Health
- Food Chemistry
- Food Engineering
- Food Processing
- Safety
- Food Science and technology
- Food Packaging
- Agriculture and Food Industry
- Quality Analysis and Detection Technology in Agriculture and Food Materials
- Market Standards and Regulations in Agriculture & Food Chemistry

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Academic Keytopics :

- Agriculture Chemical Science and Engineering
- Agriculture Chemistry
- Agriculture Economics
- Agriculture Water-Soil Engineering
- Agronomy
- Biotechnology
- Environmental Chemistry
- Food Chemistry
- Food Engineering
- Food Processing
- Food Science and Engineering
- Low Carbon Agriculture
- Nanotechnology
- Natural resources
- Nutritional Chemistry
- Plant physiology and inbreeding
- Quality Analysis and Detection
- Technology in Agriculture

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Business Keytopics :

- Agriculture
- Agro-industry
- Animal Sciences
- Biotechnology
- Dairy Products
- Fisheries
- Flavor Chemistry
- Food Bioactives
- Food Biotechnology
- Food Chemistry Africa
- Food Chemistry Asia
- Food Chemistry Canada
- Food Chemistry Dubai
- Food Chemistry Europe
- Food Chemistry Germany
- Food Chemistry Japan
- Food Chemistry UK
- Food Chemistry USA
- Food Engineering
- Food Industry
- Food Materials
- Food Processing
- Food Products
- Food Safety
- Horticulture
- Nanotechnology
- Natural resources
- Nutritional Chemistry
- Veterinary

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See your work PUBLISHED

in one of our related journals

- Journal of Food, Nutrition and Population Health
- Journal of Nutraceuticals and Food Science
- Journal of Plant Sciences and Agriculture Research
- Advances in Applied Science Research
- Journal of Clinical Nutrition & Dietetics



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About Destination Rome

Rome is the most popular tourist attraction in Italy and serves as the 3rd most visited place in the European Union. The city is situated in the central-western portion of the Italian Peninsula, within Lazio (Latium), along the shores of the Tiber. It is the center of the Metropolitan City of Rome, which has 4.3 million residents. Famous artists, painters, sculptors and architects made Rome the centre of their activity, creating masterpieces throughout the city. Rome is a foremost archaeological hub, and hence it made Rome one of the world's main sites for archaeological research. Rome has been a major Christian pilgrimage site since the middle Ages. Some of the tourist attract places in Rome may include Colosseum, Pantheon, Vatican Museums , St. Peter's Basilica, Squares and Fountains, Villa Borghese, Castel St. Angelo, Baths of Caracalla, Campidoglio and many more. The Colosseum and the Vatican Museums are the most visited places in the world. The most notable of parks and gardens in Rome are Villa Borghese, Villa Ada, and Villa Doria Pamphili. Rome is a major world centre of the Renaissance which includes Piazza di Spagna, Piazza Navona, Piazza Venezia, Campo de' Fiori, Piazza della Minerva , Piazza della Rotonda and Piazza Farnese.





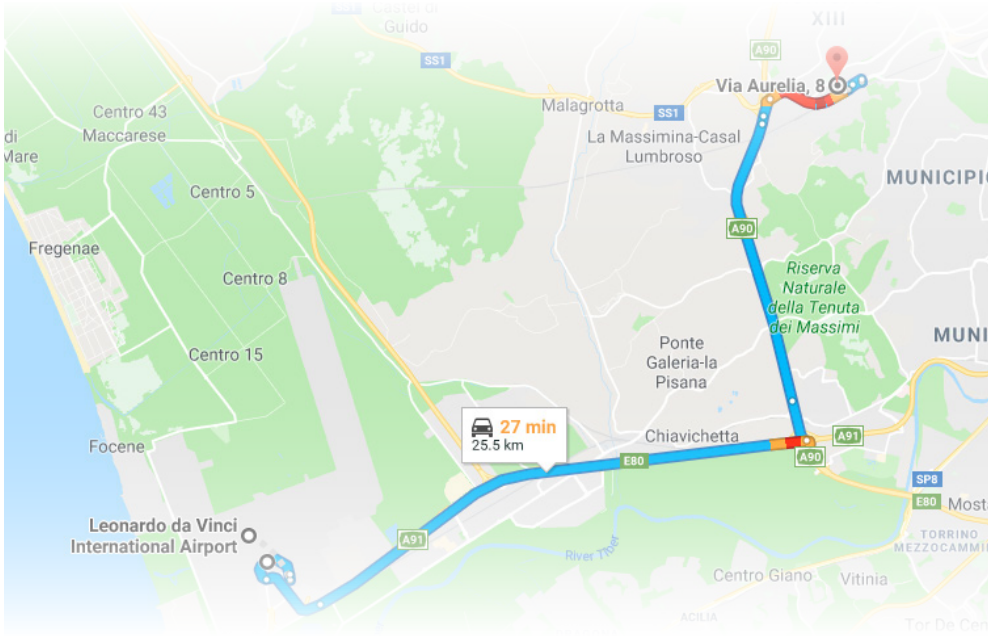
Venue and Accomodation

Venue:

Holiday Inn Aurelia Rome

Via Aurelia Km 8,400

00165 Rome, Italy



Mail us to know more!

For Abstract Submission Guidelines | For Reserving your slot | Proposals | 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



Register Now!

Want to be a Part of the Leading Food Chemistry Event in 2018?

Choose your Category:

Academic $699

Business $799

Delegate $599

Student $449

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Package Registrations

Special Price valid through **July 10, 2018**

HOW TO REGISTER

Visit: http://foodchemistry.euroscicon.com/registration

Call: (+44) 020 3807 3712

Email: foodchemistry2018@protonmail.com
foodchemistry@eurosciconmeeting.org

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