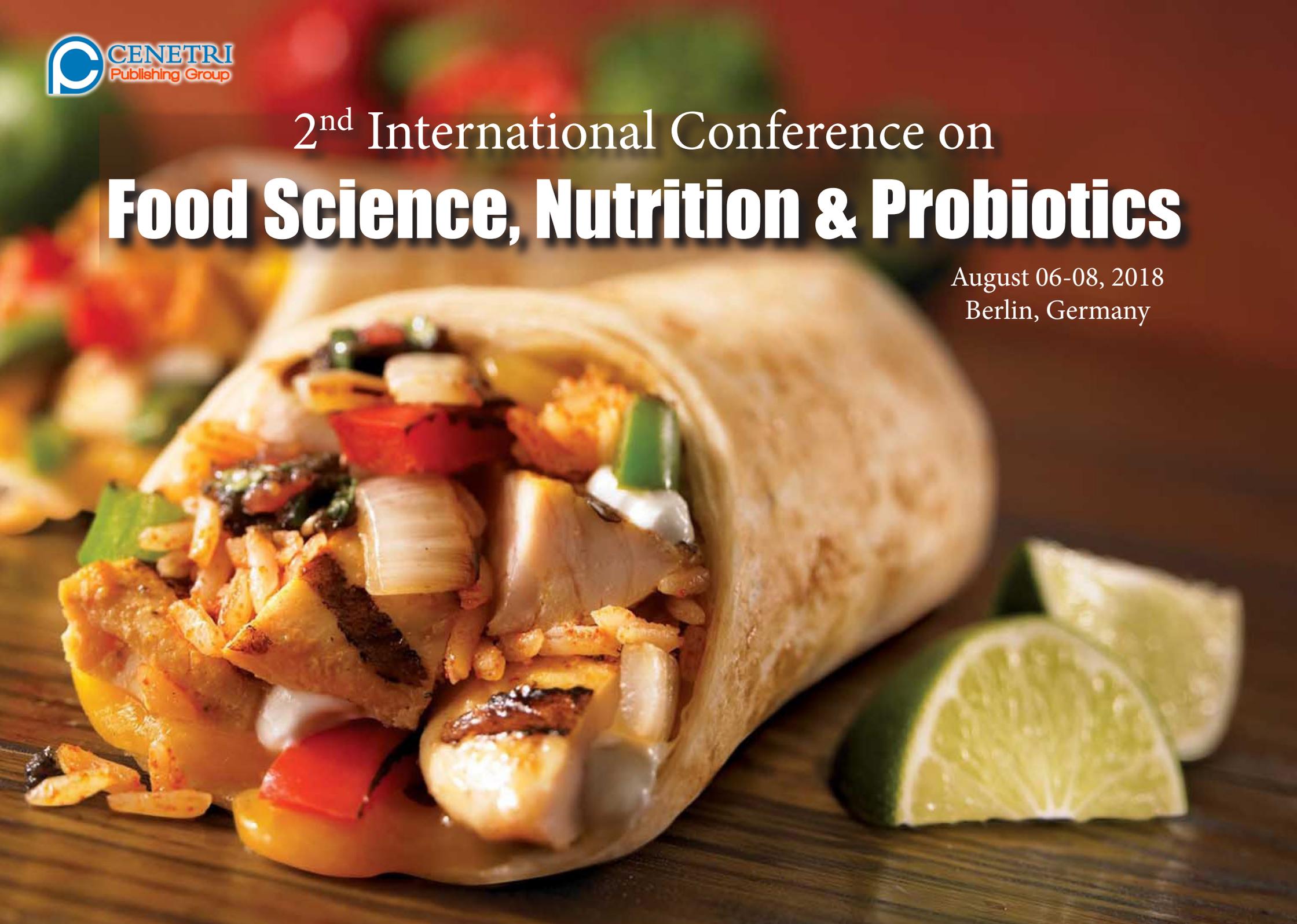


2nd International Conference on **Food Science, Nutrition & Probiotics**

August 06-08, 2018
Berlin, Germany



Glimpses of Food Science Conference 2017



Testimonials of Food Science Conference 2017

- It was a pleasure for me to attend to the Conference in Rome. I would like to express my gratitude to the organizers for the excellent and stimulating conference. It was a fruitful and amazing time for me with a perfect mix of topics, people, science and social gathering. I hope to have other opportunities of cooperation and participation to future Conferences on this topic.
- Alfredo Cassano, ITM-CNR, Rende (CS), Italy
- Thank so much for the giving opportunity to participate the wonderful event. It was well organized and successfully arranged the participation of scientists around the globe and from different area of food science and technology. The venue and meals arrangement were very nice.
- Abdul Azeez Mullattu Ebrahim, University of Putra, Malaysia
- Thanks for providing opportunity to participate in this wonderful moment. The presentations presented by various persons were quite good and informative.
- Syed Farhat Raza, UK
- Anyway, I would like to thank you and all the Organisation of Conference because it is been fruitful and reach of many topics useful for scientist focused on food and its process technology. During the scientific sessions I have appreciated the high level of presentations and lectures and the high profiles of speakers. I think that this kind of Conference is very useful for young people because they can listen and learn from experts the different approaches and experiences on foods. The organisation has been outstanding and all the sessions have been concluded in time respecting the scientific program.
- Alberto Ritieni, University on Naples Federico II, Italy
- The conference was good. I think the contents of all speakers were very relevant and modern and the speakers presented original ideas and works.
- Venugopal K J, Managing Director, FSQS INC, India
- I would like to thank you for organizing such a worthwhile and special event. I was very happy to be with such worthy scientists and researchers. I enjoyed the event very much. And also hotel was very good and your assistants for the conference were very kind and friendly. I am also very happy to be a part of this special event and want to thank you again for giving me this opportunity and. Thank you for everything
- Ilknur Gonenc, Turkish Ministry of Food, Agriculture & Livestock, Turkey
- The conference was a success, I truly believe that many of the participants enjoyed these few days in Rome at Holiday Inn. Wonderful presentations from all over the world covered a board field of food science starting from food safety issues through sensory analysis ending with food chemistry and microbiology. Thank you very much for inviting me to this event
- Attila Gere, Szent István University, Hungary

Invitation

Held each year, the International Conference on Food Science is a key national gathering for those interested in food and nutrition policy. The Conference is a three-day conference will highlight an examination of food science behaviour and attitudes towards nutrition, and a discussion of probiotics medicines. Now in it's the conference is held at Berlin, Germany. Major speakers include leaders from government, the food industry, public health organizations, and the consumer community, addressing issues related to food safety, nutrition, food technology, and probiotics. For the latest information on the agenda, see the FSNP website at

Theme: *Advanced Concepts of Nutrition & Food Science: The European perspective*

Food Science Highlights



- *Breaking Innovations in Food Science world*
- *Applications of Food Science & Technology*
- *Food Safety, Quality & Policy*
- *Food Security, Farming & Machinery*
- *Food Processing and Packaging Technologies*
- *Food and Public Health*
- *Food Preservation and Systems Management*
- *Sustainable Food Security*
- *Global Food loses & Food Waste*

- *Probiotics in Aquaculture*
- *Advancements in Probiotics and Nutraceuticals*
- *Probiotics: Applications and Challenges*
- *Human Nutrition & Dietetics*
- *Medicinal Foods*
- *Nutrition & Metabolism*
- *Nutritional Epidemiology*
- *Food & Nutritional Disorders*
- *Food related Chronic Diseases*
- *Clinical Nutrition*
- *Nutrition in Infants & Women*
- *Public Health Nutrition*
- *Nutrition in Developing Countries*
- *Food Chemical Engineering*
- *Nutrigenomics*
- *Food allergy*
- *Enzyme technology in food industry*
- *Food & Nutritional Therapy*
- *Food Biotechnology*
- *Nutritional Deficiencies and Nutraceuticals*
- *Nutrition & Diet Management*
- *Dietary Supplements & Functional Foods*
- *Probiotics & Functional Foods*
- *Mechanism of Action of Probiotics*
- *Probiotics and Health*
- *Traditional Therapies of Probiotics*

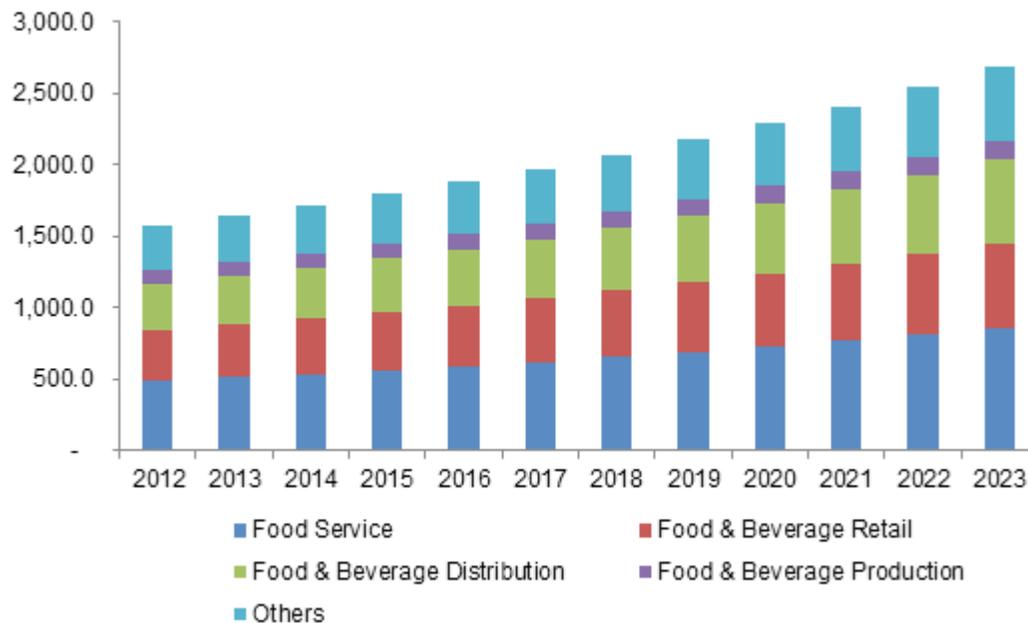


Scope and Importance

Food Science is basically an interdisciplinary programme involving chemistry, microbiology and quality assurance. The importance of Food Science and Quality Control lies in the fact that it has capability to provide food to our population through scientific conservations, eliminating avoidable losses and making available more balanced and nutritious food. Food has become a high-profit industry by reason of the scope it offers for value addition, particularly with the food processing industry getting recognized in India as a high-priority area. Our farmer who deserves to be the 'greatest hero' turns out to be the 'greatest loser'. The hope of today's is the Food Technologist who can increase the value of our agricultural yield to a hundred fold.

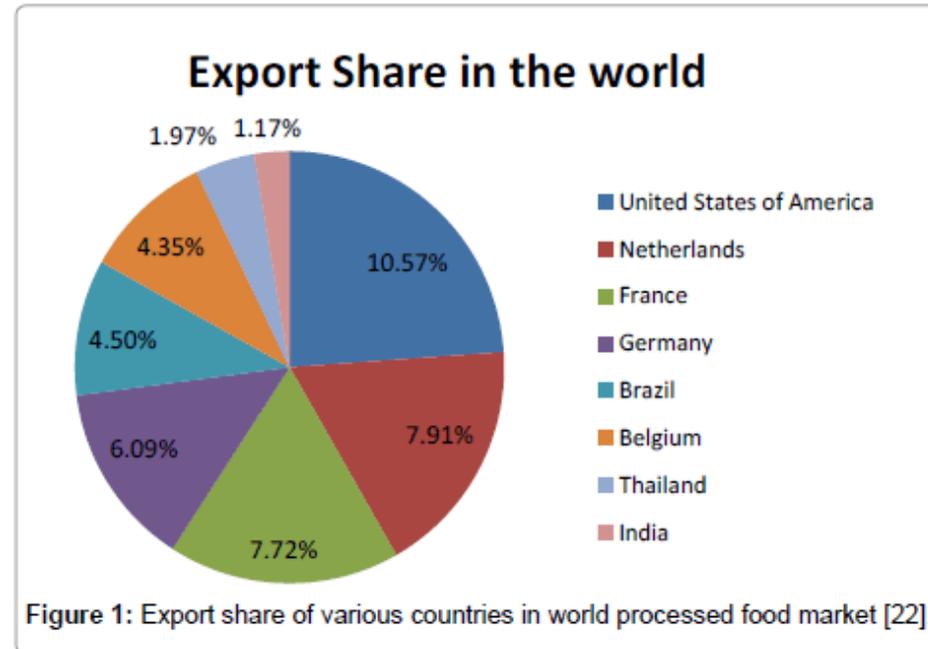
Germany: Food Market Report

Demand for functional foods alone has established Germany as a European leader, with the organic food segment experiencing an increase of some 250 percent in sales within a decade. Germany stands at the forefront of food and beverage market development as it rises to meet the international challenge of increased demand for safe and healthy foodstuffs. Around 82 million consumers help make Germany the largest food and beverage retail market in Europe. Total food retailing revenue reached EUR 180.4 billion in 2013. Other important distribution channels include food service sales (EUR 69.4 billion) and exports (EUR 53.6 billion).



Global food Market

The global Food preservatives market is expected to reach USD 3.2 billion by 2023 with an estimated CAGR of 3.7%. With the region coming out from the euro zone crisis, the food industry is growing at a positive growth rate and this is expected to boost the demand for processed foods and there in the preservatives market. Europe is the third largest market for food preservatives after North America and Asia pacific.



Targeted Audience

The targeted audience for this medical event basically for leading academic scientists, Nutritionists, researchers and research scholars to exchange and share their experiences and research results about all aspects of Food Science, Nutrition and Health. It also provides the premier interdisciplinary forum for researchers, practitioners and educators to present and discuss the most recent innovations, trends, and concerns, practical challenges encountered and the solutions adopted in the field of Food Science, Nutrition and Health.

Major Food Science & Technology Associations in Europe

- Federal Ministry of Food, Agriculture and Consumer Protection, Germany
- ISEKI Food Association
- Institute of Food Research
- Association of Food Science and Technology of Basque Country
- Belgian Association of Food Technology
- Central Food Research Institute
- Centre for Advanced Food Studies
- Czech Committee for Food Science and Technology
- Food research Institute Albania
- German Federation of Food Science and Technology
- National Institute for Agriculture Research in Tunis
- Spanish Council for Scientific Research
- The Institute of Food Science and Technology of Ireland
- Department for Environment, Food and Rural Affairs
- European Food Safety Authority, EU
- Food Standards Agency

European Industries Associated with Food and Beverages

- Nestle
- Heineken N.V.
- Lactalis
- GroupeDanone
- Associated British Food
- Unilever Plc/Unilever NV
- Vion
- Carlsberg
- Danish Crown
- Südzucker
- FrieslandCampina
- Oetker Group
- Nutreco
- Anheuser-Busch InBev
- Barilla
- SABMiller Plc
- Diageo Plc
- Kerry Group
- PernodRicard
- Bongrain
- Barry Callebaut
- Parmalat
- Ebro Foods
- Tate & Lyle

Worldwide Food and Beverages Industries

- Cargill
- Nestle
- Archer Daniels Midland
- PepsiCo Inc.
- Kraft Foods Inc.
- The Coca-Cola Company
- Anheuser-Busch InBev
- Tyson Foods Inc.
- Unilever Plc/Unilever NV
- Mars Inc.
- SABMiller Plc
- Kirin Brewery Company Ltd
- Heineken N.V.
- Lactalis
- Asahi Breweries Ltd.
- Associated British Food
- Diageo Plc
- Fonterra
- General Mills Inc.
- Kellogg Company
- FrieslandCampina NV
- Vion



About Berlin, Germany

BERLIN

Welcome to Germany's capital city!

Berlin, the capital, is one of 16 states in Germany. With about 3.5 million people it is its leading city. Located in the beautiful region of Berlin-Brandenburg, this city has a remarkable history and was divided into East Berlin and West Berlin during the Cold War. The southeastern to western part of the city is sheltered on the bank of the Spree River. At western most part the Spree River joins the river Havel, a tributary of the Elbe. Today, Berlin hosts three well reputed universities, one of the best philharmonic orchestras worldwide and three opera houses. A large diversity of museums and one of Europe's largest university hospitals, the Charité. Berlin is also known for being a very imperative center of scientific research, with prestigious institutes and research organisations, such as the Max-Planck-Institute, the 'Fraunhofer-Gesellschaft' and the 'Leibniz-Gemeinschaft'. Berlin attracts especially young and creative people from all over the world, offering a high quality of life, a fascinating cultural scene and interesting career opportunities.

Conference Venue:

Berlin,
Germany

Conference Secretariat:

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