

About Conference

13th World Congress on Food Chemistry and Food Microbiology is an international event focusing on the theme “Exploring the Innovation in Recent Advancements of Food Chemistry, Microbiology and modern impact on Quality, Nutrition, Health and Safety”

Food Chemistry Meet 2020 is a global event focusing on the core knowledge and major advances in the rapidly emerging fields of food chemistry and microbiology by attracting experts and professionals globally. It is the one among the best platform to discuss the innovative researches and developments in the field of food chemistry and microbiology.

13th World Congress on Food Chemistry and Food Microbiology

June 09- 10, 2020 | Istanbul, Turkey

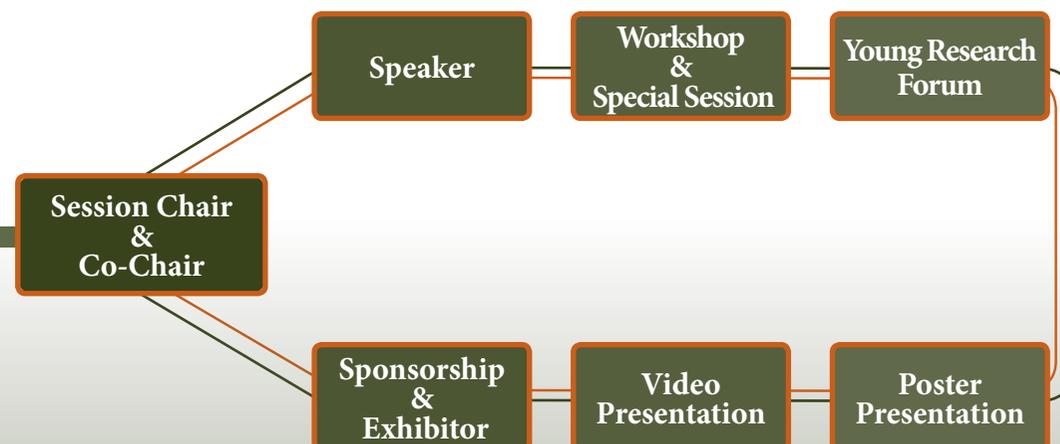


Event at a Glance

Day 01 June 09, 2020	Day 02 June 10, 2020
Session	Session
Registrations	Keynote Forum
Opening Ceremony	Session 1
Keynote Forum	Food Processing and Preservation
Group Photo	Diet in Obesity and Under Weight
Session 1	Importance of Food and Nutrition
Food Chemistry	Session 2
Food Microbiology	Microbial aspects of Food Quality and Spoilage
Food Analysis and Quality Assurance	Food Safety, Security and Control
Session 2	Enzymes in Food
Diet and Cancer	Human Health in Probiotics
Fermentation	Food Toxicology
Food Drug Analysis	Industrial Biotechnology in Food Industries
Food Nutrition and Health	Young Research Forum
Food Science and Technology	Poster Presentation
Young Research Forum	Panel Discussion
Panel Discussion	Award Ceremony

Available Opportunities

This two days event is filled with the scientists, professionals from all around the globe. We request interested people to write us regarding the participation for this esteemed event.





Conference Sessions

- Food Chemistry
- Food Microbiology
- Food Analysis and Quality Assurance
- Diet and Cancer
- Fermentation
- Food Drug Analysis
- Food Nutrition and Health
- Food Science and Technology
- Food Processing and Preservation
- Diet in Obesity and Under Weight
- Importance of Food and Nutrition
- Microbial aspects of Food Quality and Spoilage
- Food Safety, Security and Control
- Enzymes in Food
- Human Health in Probiotics
- Food Toxicology
- Industrial Biotechnology in Food Industries

Conference Venue:

Istanbul, Turkey



Who Attends

- Food Microbiologists
- Food technicians
- Academicians
- Researchers
- Students (Post graduates, Doctorates)
- Food industries
- Private sectors
- Food Microbiology Societies
- Food Microbiology Associations
- Business Entrepreneurs & Industrialists
- Directors, Board Members, Presidents, Vice Presidents
- Scientists





REMINISCENCE OF 2019



Be a Part and join us in Istanbul,
Turkey to create awareness
on Food Chemistry and Food
Microbiology



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