



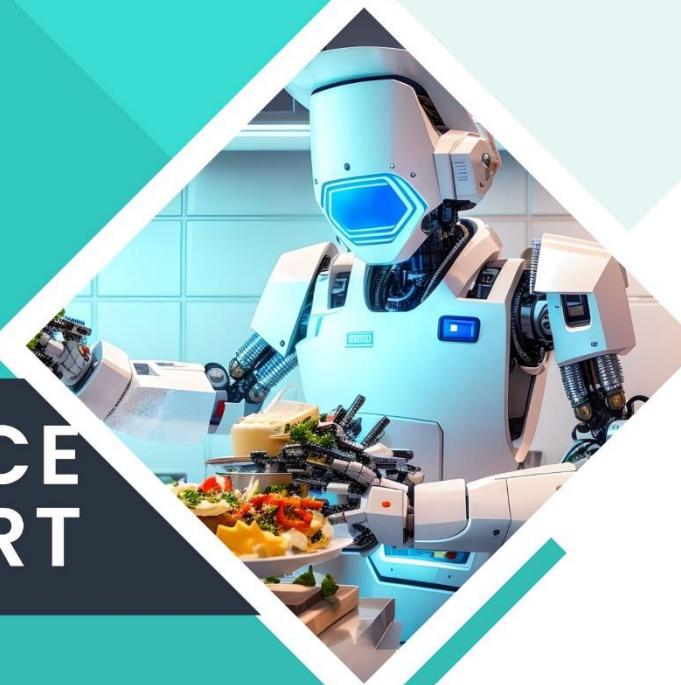
FOOD WEEK

2023

World conference on
**Food Sceience &
Technology**

August 21-23, 2023 | Rome, Italy

**CONFERENCE
REPORT**



<https://foodweek.thepeopleevents.com/>

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INTRODUCTION

The People Event, in collaboration with the Food Week 2023 **Organizing Committee**, successfully hosted its first event: The World Conference on Food Science and Technology from August 21-23, 2023, at the picturesque Courtyard by Marriott Rome Central Park in Rome, Italy. The conference centered around the theme of "**Accelerating Novel Scientific Approaches for Safe and Sustainable Food.**" This event brought together **experts, researchers, scholars, and industry leaders** from across the globe to share their insights and innovations in the field of food science and technology.

The Food Week 2023 Organizing Committee extends its heartfelt gratitude to everyone who contributed to the success of this event. We would like to express our sincere appreciation to **Mr. Johnathan Hobson** from Unlimited Savory Systems, USA, who served as the conference moderator. His dedication and expertise ensured the smooth functioning of the event and facilitated seamless coordination during the sessions. A special thank you to the Food Week 2023 **Organizing Committee** for their tireless efforts in planning and executing this conference. Your commitment to excellence was instrumental in making this event a resounding success.

We extend our gratitude to all the esteemed **speakers, chairs, presenters, and delegates** who shared their knowledge, insights, and research findings. Your contributions enriched the conference and inspired meaningful discussions. Our media partners played a pivotal role in promoting the conference and disseminating information to a global **audience**. Your support was invaluable in achieving our conference objectives. We are truly humbled by the enthusiastic participation and support of the **food science and technology community**, which made this conference a remarkable success. The insights, collaborations, and innovations that emerged from this event will undoubtedly contribute to the advancement of safe and sustainable food practices.



Day 1- 21st August 2023

Opening

The opening session was addressed **Johnathan Hobson** from Unlimited Savory Systems, USA who declared the Conference officially open at the end of his statement. In which he welcomed all the keynote speakers, Chair Person, speakers, Delegate, media partners participating in the conference. Also, all the food companies participating in the conference. Association, Food Industry and Academia welcomed and thanked.

Keynote Session

The keynote session was moderated by Jonathan Hobson from Unlimited Savory Systems, USA. Three keynote presentations on Day 1 of the Food Week 2023 conference. The keynote talk was of 25 minutes plus 5 minutes for question and answer. After the keynote speech, Mr Alberto Mantovani from National Food Safety Committee -CNSA, Italy who distributed the keynote certificate.

1 Keynote Speech: From niche to mainstream the plant-based opportunity in the UK

The first Keynote speaker of this Food Week conference was **Dr. Roberta Re** from Department for Business and Trade, UK, also as Director of Cambridge Food Science, provides expert support and knowledge to the global food and beverage sector with market relevant practical solutions throughout a product's lifecycle, solving scientific, nutrition and regulatory challenges. Roberta now brings these skills, in her role as Food and Drink Investment Specialist, to the Department for International Trade.

Dr. Roberta Re is hold expertise in the Diet and Nutrition and her paper critically analyzed the Plant-based foods and beverages are often defined as products that are derived from plants—including vegetables, nuts, seeds, legumes and fruits.

2 Keynote Speech: Prebiotics and the gut-brain axis: what will end on the label?

The second speech was presented by **Mr. Pascal Ronfard** from Solactis Group, France. Since 2013, Pascal Ronfard has positioned Solactis as a leader of food and feed ingredients, active on the microbiota. This positioning has been rewarded by highly sought regulatory recognitions: 2 European (EFSA) and 1 South Korean (MFDS) official health claims. Based on these results, Solactis has developed in Europe and in export markets. It is successfully present in Asia and especially South Korea, Japan and China. His Specialties on Market development, B to B marketing, European food regulation, European health claim regulation

3 Keynote Speech: The differential modulation of secondary metabolism induced by a protein hydrolysate and a seaweed extract in tomato plants exposed to salt stress

The third keynote talk was presented by **Mr. Giorgio Freschi** from Clever Bioscience SRL, Italy. Giorgio Freschi CEO and co-founder of Clever Bioscience, Biotech company that helps Customers in the research, development and production of innovative products for the agro, nutraceutical and pharmaceutical markets. Through the use of advanced techniques of microbiology, molecular biology and biochemistry we are able to develop products adequately formulated with high technological value, low environmental impact and high effectiveness. Moreover, expert in the development and management of a Contract Research Organisation.

Main areas of expertise include chemical, agrochemical, biopesticide, biocide and pharmaceutical products testing in support of the registration dossier according to official guidelines and Good Laboratory Practice. Responsible for developing and maintaining commercially productive relationships with Clients. The paper pointed out that, protein hydrolysate improved shoot dry weight while seaweed extracts improved root dry weight. Regarding stress indicators, the application of the protein hydrolysate was found to alleviate the membrane damage caused by salinity stress compared to untreated plants.



Morning Sessions: Food Science & Engineering | Food Sustainability

The joint Chair-Person of this session were **Mr. Pascal Ronfard** from Solactis Group, France. During this session, 20 minutes long eight different presentation were presented. After completion of each speaker presentation, Mr Pascal Ronfard from Solactis Group, France distributed the certificate for their contribution.

The first speakers of this session were **Mr. José Antonio Beltrán Gracia** Professor of University of Zaragoza, Spain. Main areas of expertise Meat, Food Science, Oxidation and presented the topic on “Influence of Seaweeds on the Quality of Pasta as a Plant-Based Innovative Food”. His Presentation is focused on foods based on plant-based studies.

The second paper was presented by **Ms. Cecilia Ahlstrom** from Lund University, Sweden. She Discussed the topic “Pilot-Scale Protein Recovery from Cold-Pressed Rapeseed Press Cake: Influence of Solids Recirculation”.

The third paper was presented by **Prof. Metin Turan** from Yeditepe University, Turkey. His presented the title on “Contribution of blockchain technology to sustainable food production: evaluation of real operational data”.

The fourth paper was presented by **Tetiana Lisovska** Faculty of Lund University, Sweden her Presentation was on “Rice-teff blends gluten-free bread characteristics affected by microwaveassisted high moisture treatment of white and brown teff varieties”. Lisovska is a researcher of the use of non-traditional types of flour in the technology of gluten-free flour products. Throughout her professional career, she has been focusing on understanding the mechanisms of structure formation in flour products that do not contain gluten proteins, which form the product's backbone in traditional flours. To date, she has published about 30 scientific papers, including articles in refereed journals, conference presentations, and more.

Mr. Pascal Ronfard session chair concluded the session by giving an overall view about the research conducted/presented by the researchers.



Coffee break with a group photo

Evening Session:
Food, Beverages and Nutrition Processing & Technology

The session under the joint chairmanship of **Giorgio Freschi**, CEO and co-founder of Clever Bioscience, Italy, featured a series of insightful presentations from various scholars and researchers. The session comprised eight diverse papers that spanned a wide array of topics within the fields of science and technology.

The First talk was presented by **Jeanette Purhagen** from Lund University, Sweden on the title "Hempseed protein – From extraction to ice-cream". This research aim was to optimize the protein extraction from hempseed press cake, a by-product from hemp oil production. - To characterize the functional properties of the extracted hempseed protein. Functional properties related to ice cream formulation will be investigated. - Determine if an ice-cream formulation can be created from the extracted proteins.

The Next was presented by **Monika Wereńska** from Wroclaw University of Economics and Business, Poland. Her presentation title was on "Evaluation of selected quality parameters of meat products with the addition of leaves from unconventional sources"

Karolina Ostbring, a researcher from Lund University, Sweden, presented her study on "The effect of pressing conditions and botanical variety on protein recovery yield, emulsifying properties, and the presence of anti-nutritional factors in the protein-rich rapeseed sediment." Rapeseed is a valuable crop for both oil production and protein extraction. This research aimed to optimize the protein extraction process from rapeseed sediment, exploring various pressing conditions and botanical varieties. Additionally, the study investigated the presence of anti-nutritional factors, crucial for the safety and nutritional value of the extracted protein.

Anna Aronis, hailing from The Hebrew University of Jerusalem, Israel, presented her work on the "Potential impact of the implementation of a meal-tracking digital system on health, nutrition, and minimizing food waste in healthcare institutions." This presentation addressed the growing concern of food waste in healthcare institutions and the potential role of digital meal-tracking systems in mitigating this issue. Furthermore, it highlighted the impact of such systems on improving the overall health and nutrition of patients.

Jenny Mérida López, another researcher from Lund University, Sweden, delivered her presentation titled "Calcium, zinc, and iron in flour and solubility, swelling, and pasting properties in starch of two Andean canihua (*Chenopodium pallidicaule*) varieties." Her research focused on the nutritional analysis of Andean canihua, a lesser-known grain with great potential for improving food security in regions where it is grown. The study assessed the mineral content and starch properties of different canihua varieties, shedding light on its nutritional value and potential applications.

Andrew Wilkinson, representing Gilchesters Organics in the UK, presented his findings on the "Effect of clover sward management on nitrogen fixation and performance of following spring- and winter wheat crops; Results of a 3-Year pilot study." This research delved into sustainable farming practices by examining the impact of clover sward management on nitrogen fixation and the subsequent performance of wheat crops. Sustainable agriculture is becoming increasingly important in addressing environmental concerns, and this study contributes valuable insights into enhancing crop yield while minimizing environmental impacts.

Hear we take a 20-minute coffee break with a group photo

The seventh presentation, presented by **Prof. Margarida Moldão** from Universidade de Lisboa, Portugal, delved into the realm of food preservation. Titled "Active Package to Extend Fresh Red Raspberry (*Rubus idaeus L.*) Shelf Life," Prof. Moldão's research aimed to tackle the issue of food wastage by introducing innovative packaging solutions. The second paper, presented by Sean Hall from Medlab Clinical Ltd, Australia, addressed the contemporary topic of cannabis and its potential roles in medicine and wellness. His presentation was titled "Cannabis - Weed, Nutraceutical, or Pharmaceutical?" These two papers offered unique perspectives on critical issues facing our society today, and their presentations shed light on the ongoing research and innovation in these fields.

Sean Hall's presentation on cannabis addressed a hot-button topic in contemporary society. The debate surrounding the use of cannabis, whether as a recreational drug, a nutraceutical, or a pharmaceutical product, has gained significant attention in recent years. Mr. Hall's paper explored the multifaceted nature of cannabis and its potential applications in the realms of wellness and medicine. Moreover, he highlighted the regulatory challenges and opportunities surrounding cannabis legalization and the need for evidence-based policymaking.

Giorgio Freschi, the session chair, deserves commendation for overseeing this intellectually stimulating session, which showcased the diverse and ground-breaking research conducted by these distinguished researchers. As

As we move forward, it is essential to recognize the transformative potential of research in enhancing our lives, whether through extending the freshness of our fruits or exploring new frontiers in medicine and wellness.

End of 1st Day

Day 2- 22nd August 2023

The opening session of the Food Week 2023 conference, led by **Johnathan Hobson** from Unlimited Savory Systems, USA, marked the beginning of what promised to be an insightful event. Mr. Hobson extended a warm welcome to all attendees, including keynote speakers, the chairperson, speakers, poster presenters, delegates, and media partners. He also expressed gratitude to the various food companies, associations, and academia for their participation. The keynote session, moderated by Jonathan Hobson, featured three engaging presentations on the second day of the conference, each lasting 25 minutes and followed by a 5-minute Q&A session.

Keynote Session

Alberto Mantovani from the National Food Safety Committee - CNSA, Italy, presented the first keynote speech, focusing on a One Health approach for seafood risk-benefit analysis. Dr. Mantovani's extensive experience in feeds and pesticides, combined with his role in the Italian National Food Safety Committee, provided valuable insights into this interdisciplinary approach.

The second keynote speech, delivered by **Mr. Pil Kim** from the Catholic University of Korea, South Korea, delved into the prebiotic effects of single-cell hemoprotein in various animal species. Mr. Kim's background in developing novel foods and non-GMO microbial strains made for an enlightening presentation on alternative protein sources.

Lastly, **Ms. Lisa Fraley**, a Legal Coach® and Holistic Lawyer® from Lisa Fraley Legal Coach LLC, USA, delivered the third keynote speech. Her talk explored the legal and sustainability issues surrounding the rise of unlicensed professions promoting food for medical and mental health treatment. Her unique blend of legal expertise and a nonprofit fundraiser's compassionate approach provided valuable insights into this complex and evolving field.



Overall, the keynote sessions of the Food Week 2023 conference promised a diverse and insightful range of topics, setting a strong foundation for the rest of the event. These presentations reflected the dynamic and interdisciplinary nature of the food industry and its ongoing evolution in addressing crucial challenges and opportunities.

Session Introduction

The joint Chairpersons for this session, led by **Alberto Mantovani** from the National Food Safety Committee - CNSA, Italy, oversaw the presentation of six insightful papers, each with a 20-minute speaker presentation followed by a 5-minute Q&A session. Alberto Mantovani also had the honor of distributing the Speaker certificates at the conclusion of each presentation.

Morning Sessions:

Nutritional Therapy & Treatments | Alternative Food Products

The first speaker, **Dr. Izalin Zahari** from Lund University, Sweden, presented a systematic literature review (SLR) on "Plant-Based Meat Analogues from Alternative Protein." Dr. Zahari's research aimed to provide a comprehensive overview of the research conducted in the field of plant-based meat analogues.

The second speaker, **Prof. Paola Aiello** from La Sapienza University, Italy, discussed "Lifestyle and the effects of the consumption of olive products on the inflammatory profile of university students: A pilot study." Prof. Aiello's research focused on the impact of olive product consumption on the inflammatory profiles of university students, highlighting the potential benefits of this dietary choice.

The third speaker, **Haneen Abu Salah** from the Food and Agriculture Organization of the UN, Italy, explored the role of the World Food Forum and the Innovation Lab in supporting agrifood systems. Her presentation emphasized the importance of innovation in enhancing and transforming agrifood systems.

The fourth speaker, **Mr. Jan-Olof Drangert**, an Associate Professor at Linköping University, Sweden, discussed "Sustainable organic waste and food management." Mr. Drangert's research centered on sustainable approaches to managing organic waste and food resources, incorporating systems thinking and historical experiences to shape future resource management.

The fifth speaker, **Ms. Natasha Draycott**, from ND Nutrition UK, provided insights into "Mushrooms Unveiled: Navigating the Fungi Phenomenon in the Age of Social Media and Supplement Hype." Her presentation explored the complex world of mushroom consumption, emphasizing the importance of evidence-based nutrition.

After these engaging presentations, the session took a 45-minute lunch break, during which participants had the opportunity to gather for a group photo.

The sixth and final speaker, **Dr. Flavia Bisozzi**, a Ph.D. student at the University of Siena, discussed "Food fortification: Antioxidant profile in prototypes of Piadina Romagnola." Dr. Bisozzi's research focused on the application of nutraceuticals in food chemistry, particularly in fortifying food matrices with natural compounds and understanding their chemical characteristics and effects during various food processes.

In summary, this session at the conference offered a diverse range of topics, from plant-based meat analogues and olive product consumption to sustainable waste management and the intriguing world of mushrooms. The speakers provided valuable insights into the latest research and innovations within the food industry, contributing to a broader understanding of food-related issues.

Evening Session:

Nutrition and Food Science | Food Waste Management

The session led by **Victor Efrain Mancilla Gonzalez**, Corporate Executive Chef for COLUMBIA Signature, Germany, at a recent conference, showcased the latest research and innovations in this dynamic field. This session provides an overview of the session and highlights the key presentations made by experts in various domains of food science and nutrition.

Presentation 1: Optimizing School Menus in Kenya

The session began with a presentation by **Ilaria Proietti** from the University of Florence, Italy. Ms. Proietti is a food safety and nutrition specialist with extensive experience working with international organizations. Her presentation focused on the "Optimization of a school menu in Kenya through the introduction of neglected and underutilized species." She emphasized the importance of diversifying diets in low-income countries to improve food and nutrition security.

Presentation 2: Harnessing Non-Thermal Technologies for Food Safety

Dr. Ignacio Álvarez-Lanzarote, a full professor at the Veterinary School of the University of Zaragoza (Spain), presented on "Inactivation of zoonotic parasites in foods by Pulsed Electric Fields." Dr. Álvarez-Lanzarote's expertise lies in non-thermal food preservation technologies. His presentation highlighted the potential of pulsed electric fields to enhance food safety by effectively eliminating zoonotic parasites. This innovative approach holds promise for the food industry.

Presentation 3: Tackling Excessive Sugar Intake in Children

Dr. Maria Luisa Forchielli from the University of Bologna, Italy, addressed the critical issue of "Excessive sugar intakes in children." Her research focuses on various aspects of nutrition, including childhood nutrition and metabolic disorders. Dr. Forchielli's presentation shed light on the alarming levels of sugar consumption among children and the associated health risks. Her work contributes to raising awareness of the need for healthier dietary choices in early life.

Presentation 4: Exploring Weight Management in Judo Athletes

Dr. Nemanja Lakicevic, a prolific senior researcher from the University of Palermo, presented a systematic review titled "Rapid weight loss and mood states in judo athletes." Dr. Lakicevic's research group specializes in disordered eating and eating disorders in combat sports, with a focus on children and adolescents. His presentation emphasized the importance of safe and healthy weight management practices among athletes, considering the impact on mood and well-being.

Presentation 5: Transforming Tomatoes into Functional Foods

The session concluded with a presentation by **Ms. Luisa Imberti** from Spedali Civili di Brescia, Italy, on "Improving the whole tomato as a functional food." Ms. Imberti's work highlights the potential health benefits of enhancing the nutritional profile of tomatoes. Her presentation explored how tomatoes can be optimized to serve as functional foods, contributing to overall health and well-being.

From optimizing school menus in Kenya to harnessing innovative technologies for food safety, tackling sugar intake in children, managing weight in athletes, and transforming everyday foods like tomatoes into functional superfoods, the session showcased the breadth and depth of research in this field. These presentations collectively contribute to our understanding of how science and innovation can play a pivotal role in improving global food systems and promoting healthier lifestyles.

Poster Presentation Session

The poster session, chaired by **Hugo Gutierrez** from Kerry Group, USA, was a platform for researchers to showcase their innovative work in the field of food science. Six papers were presented, each offering unique perspectives on various aspects of food production, nutrition, and sustainability.

The first poster presentation, titled "Storage stability of vegan nuggets with unconventional food plants packaged with biodegradable copolis-based films," addressed the crucial issue of sustainable packaging in the food industry. The research, presented by **Prof. Solange Teresinha Carpes** from the Federal Technological University of Paraná, Brazil, explored the use of biodegradable films to extend the storage stability of vegan nuggets. This innovative approach aligns with the growing demand for eco-friendly packaging solutions.

Ludwika Tomaszewska-Hetman, a professor at Wroclaw University of Environmental and Life Sciences, Poland, presented a poster titled "Fruit sorbets with the addition of blackcurrant leaf infusions as a health-promoting snack product for children and adolescents." This research highlighted the development of fruit sorbets infused with blackcurrant leaves, offering a nutritious and appealing snack option for young consumers.

Ms. Tetiana Lisovska, a researcher at Wroclaw University of Economics, contributed two posters focusing on gluten-free bread characteristics. The first poster examined "Rice-teff blends gluten-free bread characteristics affected by microwave-assisted high moisture treatment of white and brown teff varieties." The second poster explored "The impact of microwave-assisted high moisture treatment of Polish and Spanish buckwheat flours on rice-buckwheat gluten-free bread characteristics." Both presentations demonstrated innovative approaches to gluten-free baking, catering to individuals with dietary restrictions.

Mrs. Jenny Mérida López, a professor at Lund University, Sweden, presented research on "Calcium, zinc, and iron in flour and solubility, swelling, and pasting properties in starch of two Andean canihua (*Chenopodium pallidicaule*) varieties" and "Physicochemical and pasting properties of two varieties of Andean amaranth (*Amaranthus caudatus*)."
These posters shed light on the nutritional potential of Andean grains and their suitability for various food applications.

The final poster, presented by **Mrs. Amanda Helstad**, also a professor at Lund University, Sweden, focused on "High-Pressure Pasteurization of Okara." This research explored the use of high-pressure pasteurization as an innovative method to improve food safety and extend the shelf life of okara, a byproduct of soybean processing.



The poster session chaired by **Hugo Gutierrez** provided a glimpse into the exciting and diverse research happening in the field of food science. From sustainable packaging solutions to health-promoting snacks, gluten-free bread advancements, nutrient-rich grains, and innovative food processing techniques, these presentations showcased the breadth and depth of innovation in the food industry.

End of 2nd Day

Day 3- 23rd August 2023

Opening

On the third day of the highly anticipated Food Week 2023, **Mr. Johnathan Hobson**, a distinguished representative from Unlimited Savory Systems, USA, once again took the stage to declare the conference officially open. His warm presence and eloquent words set the tone for yet another day of enlightening discussions and knowledge sharing. Mr. Hobson extended a hearty welcome to all the esteemed attendees who graced the event with their presence. He acknowledged the significant roles played by various participants, recognizing the conference's diverse and valuable contributors.

Keynote Session

Mr. Hobson then introduced the first keynote speaker, **Mr. Victor Efrain Mancilla Gonzalez**, Owner of Alfalfa Corp. and Creator of Chef Vico©.

Keynote Speech 1: "Kids exploring the exciting World of healthy eating and fun with food science"

Mr. Victor Efrain Mancilla Gonzalez delivered an engaging keynote address on the topic of children's involvement in healthy eating and food science. He shared his extensive experience in the food and beverage industry, highlighting his work with culinary education for children. Mr. Mancilla Gonzalez's keynote emphasized the importance of nurturing a love for healthy food among kids and the role of food science in making it fun and exciting.

Keynote Speech 2: "Tools and best practices from a food safety journey to best in class"

The second day of the conference featured **Mr. Hugo Gutierrez** from Kerry Group, USA, as the second keynote speaker. Mr. Gutierrez is the Global Chief Quality & Food Safety Officer at Kerry Group, responsible for advancing the company's quality, health, safety, and environmental strategies. His presentation delved into tools and best practices for achieving top-tier food safety and quality in the industry. Attendees gained valuable insights into international operations management, consumer products, and quality management.

Keynote Speech 3: "Food Addiction: The Facts"

The final keynote speech of the Food Week Conference 2023 was delivered by **Dr. Matthew Robinson** from Appalachian State University, USA. Dr. Robinson is a renowned expert in the field of criminology and criminal justice. His presentation focused on the topic of food addiction, providing attendees with factual information and insights into this critical issue. Dr. Robinson's extensive background in criminology added a unique perspective to the discussion, making it a thought-provoking and informative session.



Evening Session:
Food Processing & Biochemistry | Functional Foods, Beverages and
Nutrition | Food Safety

The session featured a total of five paper presentations, with each speaker allocated 20 minutes for their presentation followed by a 5-minute question and answer session. After each presentation, Dr. Matthew Robinson distributed Speaker Certificates to acknowledge the contributions of the presenters.

1. Dr. Remigiusz Olędzki, Wrocław University of Economics and Business, Poland.

Presentation Topic: "Antioxidant activity and textural properties of sweet pepper (*Capsicum annuum* L.) cultivated in Poland." Research Focus: Dr. Olędzki's research revolves around natural bioactive substances in unprocessed plant materials and the impact of food processing techniques on their nutritional and bioactive value. He also explores the health implications of food in the context of reducing lifestyle diseases.

2. Prof. Anna Maria Aloisi, University of Siena, Italy.

Presentation Topic: "Effects of Aqueous Extract of *Lycopersicum esculentum* L. var. 'Camone' Tomato on Blood Pressure, Behavior, and Brain Susceptibility to Oxidative Stress in Spontaneously Hypertensive Rats."

Research Focus: Prof. Aloisi's research spans pain mechanisms in animal and human models, with a focus on sex differences and the role of gonadal hormones. She has published extensively in international journals and now includes studies on foods and nutrition in her portfolio.

3. Dr. Marta Bochniak, Wrocław University of Economics, Poland

Presentation Topic: "Quality of rapeseed oil, pressed in two stages after low-temperature bleaching process."

Research Focus: Dr. Bochniak's scientific endeavors center around the physicochemical properties of edible oils. She conducts tests on unconventional oils with vegetable or spice additives and collaborates with small entrepreneurs to optimize edible oil production using various pressing and refining methods.

4. Prof. Federica Pessina, University of Siena, Italy

Presentation Topic: "Antihypertensive, cardio- and neuro-protective effects of *Tenebrio molitor* (Coleoptera: Tenebrionidae) defatted larvae in spontaneously hypertensive rats."

Research Focus: Prof. Pessina's research interests include understanding how natural compounds, antioxidants, and nutraceuticals can influence human and animal physiology and prevent or ameliorate certain pathologies.

5. Pietrollini Giulia & Castellari Maurizia, Agenzia per la Promozione della Ricerca Europea (APRE), Italy

Presentation Topic: "Opportunities for networking and engagement in Horizon Europe ongoing projects."

Research Focus: The speakers from APRE discussed opportunities for networking and engagement in Horizon Europe ongoing projects, emphasizing their collaboration with the Ministry of Education and Research to support and promote Italian participation in European Union research and innovation programs.

Conclusion

At the end, the session chair, **Dr. Matthew Robinson**, commended the researchers for their meticulous and thorough research efforts. We extend our gratitude to all presenters for their valuable contributions to the conference.

HERE IT ENDED....

Upon the conclusion of the first conference, the achievements of food science and technology were highlighted, thanks to your unwavering support and active participation.

We are truly humbled and delighted by the tremendous response and valuable feedback that we received from all of you. Your enthusiasm, dedication, and insightful contributions made the first Food Science and Technology Conference a resounding success. It is your passion and commitment that have inspired us to reach even higher heights.

Announcing the 2nd World Conference on Food Science and Technology

With great pride and excitement, we are thrilled to announce our upcoming event, the 2nd World Conference on Food Science and Technology, scheduled from August 26-28, 2024, in the vibrant city of London, United Kingdom. Building on the success of our inaugural conference, this second edition promises to be even more impactful, informative, and engaging.

We invite you to mark your calendars and join us once again as we continue our journey of exploration and innovation in the realm of food science and technology. This conference will provide a unique platform for knowledge exchange, collaboration, and the sharing of ground-breaking research and advancements in the field.

As we embark on this exciting endeavour, we extend our heartfelt gratitude to all our participants, supporters, and colleagues who have been instrumental in our success thus far. Your continued involvement is invaluable to us, and we look forward to welcoming you to London in 2024.

Thank you once again for your unwavering support, and we eagerly anticipate your participation in this upcoming event.

