

..... COMUNICAZIONI

On ISO catalogue on 27 July has been published a new technical specification *ISO/TS 23942:2020 - Determination of hydroxytyrosol and tyrosol content in extra virgin olive oils - Reverse phase high liquid chromatography (RP-HPLC)*. The TS is the fruit of a method developed in **INNOVHUB-SSI** and validated through a collaborative study among the experts group of UNI/GL18 Oils, animal and vegetable fats and their by-products, seeds and oleaginous fruit. The same method was first published as *UNI 11702-2018* method.

It is able to measure the content of hydroxytyrosol and tyrosol in extra virgin olive oils through HPLC and UV spectrophotometric detector. The method can be applied to all commercial categories of olive oil.

Our aim by the end of this course is that you will be able to:

- Explain how your products are affected by the BPR and outline what actions you need to take to be compliant
- Understand the options available for authorisation of disinfectants under the BPR in the EU and elsewhere in the world
- Learn the requirements for compliance of your biocidal product
- Understand current biocide legislation in several countries around the globe Understand how countries are responding to the SARS-CoV-2 increase in demand of biocides with temporary derogations and derogations to respond to the shortage of disinfection products on the global market.

For updates on the programme:

<https://www.akademie-fresenius.com/events/detail/produkt/e-learning-course-disinfectant-products-for-covid-19-special-measures-to-increase-availability-of-1/?L=1L%3D1%3F%28%28%27.%2C.&cHash=9a693e15483c688c4dcb4faffa6ffb1e>

..... CONGRESSI

E-Learning Course "Disinfectant Products for COVID-19: Special Measures to Increase Availability of Disinfectant Products on the Market"

13 Jul - 31 Dec 2020, Online on-demand

The spread of the SARS-CoV-2 virus has strongly increased demand for disinfectants globally. The use of disinfectants is essential to prevent the spread of novel coronavirus. Countries around the globe have put in place emergency legislations and derogations to respond to the crisis.

In cooperation with Yordas Group, Akademie Fresenius is now providing you with a simple and practical opportunity that will enable you to place your disinfectant product on the market in Europe and internationally.

This online on-demand course will introduce you to the COVID-19 measures put in place globally to speed up the supply of disinfectants. The key objective is to help you, as manufacturers and importers to gain market access for your products.

It will help you understand the options available for authorisation of disinfectants under the BPR in the EU and elsewhere in the world.

The virtual classroom includes 6 modules covering the principles of the biocide regulation and emergency derogations applied in Europe, North America and in some regions of Asia and the Middle East.

You can start this course whenever you like and choose your own speed to work through the modules.

2nd International Conference on Raw Materials to processed Foods - RPFODS 2020

October 29-30, 2020 - Elite World Europe Hotel, Istanbul/Turkey

It is a great privilege for us to invite you on the upcoming 2nd International Conference on Raw Material to Processed Foods which will be scheduled on 29-30 October 2020 in Istanbul, Turkey builds on the hugely successful preceding RP-Foods 2018.

The RP-Foods 2018, held in Antalya, gave us much hope as 256 academicians participated from 22 different countries with esteemed keynote speakers. Therefore, we would be pleased to host you in sequel of RP-Foods Conferences.

One of the aims of this multi-track event is to bring together leading academic scientists, researchers and scholars to present and discuss the most recent innovations and trends as well as to exchange and share their experiences and research results on all aspects of Food Science and Technology.

The Food and Agriculture industries effectuate the largest vital and economic sectors in the world. Therefore, the titles of Food Science, Processing and Technology continue to evolve by gaining importance daily as within these food processing is already a crucial field since the ancient times paving the way for humankind to lead a sedentary life and is also essential for supporting the civilization. Creating novel technologies and innovations in food science requires comprehensive knowledge about majors like biology, chemistry, physics and engineering sciences forming a multidisciplinary

field. Thus the International Conference on Raw Material to Processed Foods welcomes your ideas and researches of all related disciplines including Food Science and Technology, Fisheries and Animal Sciences, Horticulture, Nutrition Science, Agricultural and Food Biotechnology.

The oral or poster presentations will cover the following topics Trends in new food product and technology development.

- Quality and safety assessment of raw and processed foods
- Instrumental and sensory analysis strategies in raw and processed foods
- Process design and practices applied from raw material to processed foods
- Medicinal and aromatic plants: raw material to essential oils
- Meat, poultry and seafood processing technology, quality and safety
- Nutrients and nutritional assessment of raw and processed foods
- Postharvest applications and technologies for raw materials

This unique event will be an academically valuable Conference, with a scientific committee comprised of researchers from different universities and institutions of all over the world serving an opportunity to promote about international novel researches. Furthermore, participants will have the chance to meet relevant researchers and even to make new collaborations for future studies.

The event will be organized by Cukurova University and Adana Alparslan Turkes Science and Technology University jointly.

To know more about the conference and procedure for abstract submission, please visit the conference page at: www.rpfoods.org

10th ICIS Asian Surfactants Conference

November 10-11, 2020 - Singapore

Save the date!

Welcome to The ICIS Surfactants Events portfolio website.

Here, you can find up-to-date information about the conferences and training courses, download our latest resources, watch videos from our conferences and much more.

Our portfolio of high profile, industry leading events provide an expanse of opportunities for anyone involved in the surfactants value chain. Gain essential information and market insight, meet industry peers and establish new business connections and strategies.

Delve deeper into the regional dynamics of the global markets at our FOUR annual conferences for the sector. Divided by topic and by region, there are plenty of opportunities to examine capacity developments, evolving trade and emerging markets and their influence on the global outlook.

Upcoming Conferences

Visit the four regional event websites for more information on the World, European, Indian and Asian Surfactants Conferences. Take a look at current and past events to learn more about the thought-leading content that the agendas cover and expert speakers, who have enriched our conferences with their outlooks, solutions and strategies.

The ICIS Surfactants Portfolio of events is the only group of events globally to provide the perfect combination of entire value chain networking, regionally-specific market information sharing, official business training and awards recognition. In short, there is something for everyone.

Benefits of Attending

- Meet buyers, suppliers and providers
- Takeaway global macroeconomic drivers
- Understand growth areas and consumer trends
- Find solutions with industry peers
- Discuss strategy and market movement
- Latest technological advances at our Innovation Seminars
- Celebrate successes at the Surfactants Awards
- Understand industry priorities through the Surfactants Survey
- Develop skills as Business Essentials Training

Who Should Attend?

- Feedstock suppliers
- Oleochemical companies
- Surfactant manufacturers
- Buyers of surfactants
- End-users and consumer goods
- Traders and distributors
- Ingredient suppliers
- Technology providers
- Raw material suppliers
- Retailers
- Academics
- Consultants
- Investors and stakeholders

For information and updates:

<https://www.icisevents.com/ehome/index.php?eventid=200176800&>

Nordic Lipid Forum WEBINAR 2020

November 11-12, 2020 - Gothenburg, Sweden

Chalmers University of Technology

Due to the corona pandemic situation, the organising committee has decided to organise our next seminar as a webinar. Dates are as earlier announced on the 11 and 12 of November 2020.

The webinar is titled: *Lipids in a sustainable society* - from raw materials to inclusion in our diet. Some question to be covered: How will the nutritional profile our lipid intake affected by the ongo-

ing dietary shift? What are the sustainable sources of lipids that could be better explored to reach a sustainable diet on a more holistic level - i.e., beyond just a change in our protein intake? What is needed from sustainable refining and processing of biomasses to produce new oils? How should sensitive lipids with a clear sustainability profile be formulated into foods and supplements? And, not least, what does the term sustainability really mean?

A strive for sustainable practices is today integrated at all levels in our society; and the UN Sustainable Development Goals have reached the broad mass though high visibility in our every-day life. Not least has our eating and food choices been heavily influenced in recent years, with a multitude of new products with a clear sustainability profile being released every week. So far, the main focus in this dietary shift has been on our protein intake, and there has been an impressive activity both within academia and industry to produce and characterize novel sustainable protein sources stimulating a reduced intake of red meat. Today we therefore talk about a protein shift. However, so far, the lipids of our diet have been very little discussed in our strive to eat more sustainably, despite the fact that e.g., the Nordic Nutrition Recommendations suggest 25-40 E% intake of lipids, but only 10-20E% of protein. Thus, a relevant question is how the nutritional profile our lipid intake affected by the ongoing dietary shift? Also, what are the sustainable sources of lipids that could be better explored to reach a sustainable diet on a more holistic level – i.e., beyond just a change in our protein intake? And, what is needed from sustainable refining and processing of biomasses to produce new oils? Further, how should sensitive lipids with a clear sustainability profile be formulated into foods and supplements? And, not least what does the term sustainability really mean? In this Lipidforum seminar, the concept of sustainability in food processing will be discussed, with a focus on lipid production and formulation. The seminar targets representatives from industry, academia and authorities, and we foresee that both lectures and discussions will provide a new and very important dimension to the current dietary shift.

For updates:

<http://lipidforum.info/wp-content/uploads/2020/07/PROGRAM-The-Nordic-Lipidforum-Seminar-Gothenburg-2020.pdf>

**9th Akademie Fresenius Conference
Residues of Food Contact Materials in Food
November 18-19, 2020 - Frankfurt, Germany**

we will be providing you with an overview of the developments in the regulatory framework for food

contact materials at EU level, activities at EFSA and in the Member State authorities. Find out all about the current topics of debate, including:

- New paper-based packaging materials | Alternatives to perfluoro compounds
- Migration of oligomers and other NIAS from biopolymers | Potential migrants from mechanically recycled plastics | Solvent-based recycling measures
- Microplastics | Endocrine effects of packaging and method alignment | Printing inks and NIAS assessment | GLYMO and cyclic esters
- How can reliable mineral oil hydrocarbon analysis be carried out? | Activities of the Council of Europe

We all wish to go back to normal and as of June 2020 we have been able to implement on-site meetings, here in Germany.

However, our social responsibility and the health of our customers, employees and speakers are of the utmost importance for us, which is why we closely monitor the developments and comply with the current recommendations of the authorities. That is why we guarantee that you can rebook all events booked with us at any time and free of charge - this way you maintain full flexibility with your planning! If the circumstances do not allow for an on-site meeting later this year, we will change this conference into a virtual meeting. We promise, that we will inform you about any developments in due course!

Highlights

- *Risk management and risk assessment*
- European Union update on food contact materials (FCM) in foodstuffs
- EFSA's recent activities in the area of FCM
- *Emerging materials*
- New paper-based packaging
- Alternatives to perfluoro-compounds
- *Sustainability aspects*
- Migration of oligomers and other NIAS from biopolymers
- Migrants from mechanically recycled plastics
- Solvent-based recycling approach

Safety aspects

- Microplastics: Analytical method development
- How to determine endocrine activity?
- Endocrine disrupting substances in food contact articles
- Printing ink residues in FCM
- Safety evaluation of printing ink layers
- Analysis of Glymo and hydrolysis products
- Risk assessment of cyclic esters in adhesives
- Test methods and follow-up on MOH
- How to perform a reliable analysis of MOH?
- Current activities of the Council of Europe

Who do you meet?

Groups that should take part:

Managing directors, boards of directors, managers, consultants and scientists in the fields of:

- Analysis
- Quality assurance & control
- Product safety
- Raw material control
- Regulatory affairs & support
- Research & development
- Toxicology

Sectors that should take part:

- Food and beverage industry
- Food trade
- Packaging industry
- Food inspection offices
- Laboratories
- Research institutes
- Authorities
- Professional associations

For updates and information:

<https://www.akademie-fresenius.com/events/detail/produkt/9th-international-akademie-fresenius-conference-residues-of-food-contact-materials-in-food-4/>

1st International Electronic Conference on Food Science and Functional Foods (Foods 2020)

November 10 to 25, 2020

We are pleased to announce that the 1st International Electronic Conference on Food Science and Functional Foods (Foods 2020), chaired by Prof. Dr. Christopher J. Smith, will be held online at https://foods_2020.sciforum.net/ from 10 to 25 November 2020.

This conference aims to provide leading scientists working in the field of food research with a brand-new tool for sharing research in an online environment that will preserve the same standards and structure expected from traditional conferences, but will be more inclusive by breaking the cost and time barriers that may prevent participation in international conferences. The conference has been divided into 10 themes, as listed below:

Session 1: Novel Technologies in Food Technology.

Session 2: Food Packaging and New Packaging Materials.

Session 3: Food Preservation: Basics and Methods.

Session 4: Food Microbiology and Biotechnology.

Session 5: Food Safety and Sustainable Development.

Session 6: Food Texture - Sensory Evaluation and Instrumental Measurement.

Session 7: Consumer Preferences and Food Choices.

Session 8: Nutraceuticals and Functional Foods.

Session 9: Innovative Food Additives and Ingredients.

Session 10: Nutrition and Health Claims.

We proudly invite food scientists and technologists to join Foods 2020 to share and discuss their most recent research findings with the vibrant global community in the field. You are welcome both to upload and present your work and to attend the conference completely free of charge. We are also considering creating a Special Issue for selected conference papers in our journal Foods with a discount of 20% on the Article Processing Charge (ISSN 2304-8158, IF 4.092:

<https://www.mdpi.com/journal/foods>).

Foods 2020 offers you the opportunity to participate in an international scholarly conference without the concerns and expense of travelling, all you need is access to the Internet. During the conference period, you will be able to upload papers, posters, and presentations (including videos) and comment on other presentations, and otherwise engage with fellow scholars in real time. In this way, the conference offers a novel opportunity to exchange opinions and views within the scholarly community and to discuss the papers and latest research in a discussion forum.

We hope you will be able to join this exciting event which is organized and sponsored by MDPI's Journal Foods, a scholarly open-access publication (<https://www.mdpi.com/journal/foods>).

11th International Akademie Fresenius Conference "Detergents and Cleaning Products" December 2-3, 2020 - Novotel Düsseldorf City West, Düsseldorf/Germany

Every two years, over 150 experts from all over Europe representing companies that manufacture and supply detergents and cleaning products convene at this event. This conference is typically attended by experts from the R&D, analytics and quality assurance sectors. Find out first-hand about the most important issues within the trade.

Highlights

Trends and innovation

- Latest trends in cleaning products: Insights from a retailer and consumer perspective
- Understanding consumer needs in the product development process at McBride
- Household appliances and demographic change *Going Green*
- Sustainability assessment of LHC products: Industry position
- European plant-based surfactants as building block for sustainable products at Werner & Mertz
- Environmental risk assessment for disinfectant cleaning products
- A sustainable life cycle: P&G communication from science to the shelf

Efficiency testing

- Latest test results from Stiftung Warentest and Testfakta Sweden
- Claim-support studies: Consumer expectations and testing strategies
- Market trends and test methodologies for enzymes in hand dishwashing liquids

The most significant trade event in winter 2020!

What do our participants particularly value about this conference?

The combination of specialist presentations from a broad range of different perspectives, the chance to discuss the topics with the experts, our numerous networking opportunities as well as our joint evening event which is going to be held at a vineyard.

*Who do you meet?**Groups that should take part:**Managers and Scientists in the fields of*

- Research & Development
- Application Technology
- Product Management & Marketing
- Quality Testing & Quality Assurance

Sectors that should take part:

- Consumer Product Manufacturers
- Raw Material Producers and Suppliers
- Household Appliance and Hardware Manufacturers
- Testing Laboratories and Lab Equipment Suppliers

[https://www.akademie-](https://www.akademie-fresenius.com/events/detail/produkt/11th-international-akademie-fresenius-conference-detergents-and-cleaning-products-2/)

[fresenius.com/events/detail/produkt/11th-international-akademie-fresenius-conference-detergents-and-cleaning-products-2/](https://www.akademie-fresenius.com/events/detail/produkt/11th-international-akademie-fresenius-conference-detergents-and-cleaning-products-2/)

The 10th International Conference on Algal Biomass, Biofuels and Bioproducts

December 7-9 2020, - Westin Pittsburgh, USA

In 2020, we celebrate the 10th International Conference on Algal Biomass, Biofuels and Bioproducts (AlgalBBB 2020), which will take place in Pittsburgh, PA, USA. We hope that you will join us to commemorate this anniversary and help us provide an exciting atmosphere to discuss the latest research and technologies in algal based systems. AlgalBBB places a major emphasis on the latest unpublished technical and scientific results, along with discussion and direct interactions with broad spectrum scientists and engineers, funding sponsors, and leaders in the field from all over the world.

The conference presents the work of the algae research community through a balanced set of oral presentations and posters selected from the best submissions to the conference. Our list of key note and invited speakers includes funding agency

sponsors, key industry players, and top scientists and engineers from the international community.

The conference will cover all areas of emerging technologies in all areas of algal research, including microalgae, macroalgae, and cyanobacteria: biology, biotechnology, biomass production, cultivation, harvesting, extraction, biorefinery, feedstock conversion into fuels, high value products, econometrics, and sustainability analyses.

In 2020, we look forward to hearing about the new emphasis on seaweed based systems, engineering advances, molecular characterization technologies (e.g., genomics, proteomics, metabolomics), strain engineering technologies for biofuels and high value products and pharmaceuticals, biomaterials, photobioreactor design and control systems, and new technologies in characterization and analysis, among others.

Themes in algae research including microalgae, macroalgae and cyanobacteria:

- Algal Biology - Molecular Engineering and Synthetic Biology of Algae for Biofuels and High Value Products

- Algal Biology - Biodiversity and Bioprospecting of Algae for Biofuels and High Value Products

- Algal Biotechnology - Metabolic Regulation of Algae for Biofuels and High Value Products

- Algal Cultivation - Phototrophic Systems in Open Ponds

- Algal Cultivation - Phototrophic Systems in Photobioreactors

- Algal Cultivation - Heterotrophic Systems, including utilization of waste waters for algal production

Bioreactor Design, Engineering and Control

- Algal Harvesting and Extraction Systems

- Engineering of Biorefinery Systems, Technologies, and End-to-end Integration

- New Technologies in Support of Algal Research - Areas of Separation, Refining, Detection, Characterization and Analysis

- Engineering Technologies for Algal Biofuels - Thermal Catalytic and Non-Catalytic, and Enzymatic systems

- Bioproducts from Algae Including High-Value Products and Co-products

- Life Cycle, Technoeconomic, and Sustainability Modeling and Analysis of Algal Production and Fuel Cycle Systems. For updates:

[https://www.elsevier.com/events/conferences/international-conference-on-algal-biomass-biofuels-](https://www.elsevier.com/events/conferences/international-conference-on-algal-biomass-biofuels-and-bioproducts)

[and-bioproducts](https://www.elsevier.com/events/conferences/international-conference-on-algal-biomass-biofuels-and-bioproducts)

Oils and Fats International Congress (OFIC) 2021

February 25-26, 2021 - Kuala Lumpur Malaysia

Save the date!

Email: mosta.secretariat@gmail.com

Deutsche Gesellschaft für Fettwissenschaft e.V. - 5th International Symposium "Dietary Fat and Health"

April 20-21, 2021 - Frankfurt/Main, Germany

We kindly invite you to the 5th International Symposium on „Dietary fat and health“ at Frankfurt. In the last years a lot of new data was generated regarding the health effects of alpha-linolenic acid, linoleic acid, marine omega-3 fatty acids and palmitic acid changing in some respects our previous knowledge. This Symposium is dedicated to summarize, interpret and discuss the clinical importance of these new findings and how to mediate them into the community.

Each presentation is scheduled for 40 minutes followed by hopefully 20 minutes of intensive discussion. In the best case each presentation and discussion should lead to new ideas about future projects and necessities.

We look forward to welcoming you at Frankfurt whether you are a scientist, a clinician, a dietician or a student.

For updates and information on the scientific program on the page:

<https://veranstaltungen.gdch.de/tms/frontend/index.cfm?l=9072&modus=>

2nd International Olive Center Conference

May 1, 2021 - Perrotis College Thessaloniki Greece (1st Announcement May 28-29, 2020)

This will be the second in a series of biennial conferences designed to address selected current topics relating to table olives and olive oil (markets, products, technologies & practices).

This year's panels and parallel sessions will focus on the olive sector.

Program-dates: the conference includes two days of presentations and round-table discussions.

The thematic areas are:

- Effective route management "from farmer to processor"
- Greek olive oil marketing: exports branding and e-commerce
- Producer groups
- Sustainability in production and processing (plant protection, carbon and water footprints)
- Waste management – Olive sector by-products
- implementation of the bio economy principles in the olive sector
- Best practices for pesticide residue tracking
- Niche markets for the olive sector (consumer trends and opportunities, new product development, etc.)
- Nutritional and health aspects of olive oil
- Olive sector as a tool for rural development
- Use of novel technologies for traceability (adulteration, quality control, quality standards)

The conference languages are Greek and English with simultaneous translation.

Additional information could be find at:

<https://www.medevents.gr/congress/olive2020>

AOCS Annual Meeting & Expo

May 2-5, 2021 - Portland, Oregon, USA

Save the date!

Email: meetings@aoacs.org

14th Baltic Conference on Food Science FoodBalt2021

May 3-5, 2021 - Tallin, Estonia

The conference brings together food scientists, researchers, producers and technologists with the opportunity to meet each other and discuss a broad range of topics that are particularly important for scientific growth in food, innovation and health. It is also a unique event in which leading food scientists and young scientists such as doctoral students or MSc students will be able to exchange the latest research results in their areas of research, and acquire additional knowledge in other research areas.

For more information please go to:

<https://tftak.eu/foodbalt/>

ICDF 2021

7th International Conference on Food digestion

May 4-6, 2021 - Cork, Ireland

Save the date.

Visit the conference website:

www.icfd2021.com for more information.

7th PEF School on Pulsed Electric Fields Applications in Food and Biotechnology

Jun 1, 2021 - Zaragoza Spain

The aim of the course is to offer attendants (PhD students, early-stage researches and industrial users of the technology) with an overview of knowledge and understanding of the basic principles involved in processing by pulse electric fields and to provide practice in the use of these principles for liquid food pasteurization and improving mass transfer operations in the food industry.

Basic concepts that are required to understand electroporation and generation of pulsed electric fields from an electrical point of view, main effects of the treatments on microbial, plant and animal cells, techniques and procedures to investigate electroporation and the most recent applications of PEF in the food industry will be presented by experts in the field. Lectures will be complemented with laboratory practical sessions, pilot plant

demonstrations and short presentations of activities conducted by participants.

The course will offer the opportunity of promoting networking and communication between young scientists, experts and industrial partners interested in this attractive technology.

For more information please go to:

<http://pefschool2020.electroporation.net/>

7th International Food Safety Congress
Jun 3-4, 2021 - Grand Cevahir Hotel Istanbul
Turkey

Turkish Food Safety Association is organizing the 7th International Food Safety Congress which will be held with the motto "*Safe food for now and future*" in 3-4 June 2021 at Grand Cevahir Hotel Convention Center-Istanbul in collaboration with the International Association for Food Protection (IAFP), and the Ministry of Agriculture and Forestry of the Republic of Turkey, as well as with the support of 28 professional organizations.

7th International Food Safety Congress is one of the largest Food Safety events in Turkey, Eastern Europe and neighboring countries in which we are expecting to have more than 700 participants in the congress. Attendees are usually from universities, food industry, regulators and professional organizations. International participation to the congress is becoming more and more important.

You can see from our web page the list of current speakers and also programmes of past congresses and speakers.

For updates please go to:

<https://www.iseki-food.net/events/7th-international-food-safety-congress>

Deutsche Gesellschaft für Fettwissenschaft e.V. - Mineral oil components in food
June 10-11, 2021 - Berlin

We would like to draw your attention to the seminar on mineral oil components in food, which will be held on 10 and 11 June 2021 at Hotel Seminaris, Berlin by the German Society for Fat Science e.V. with the support of Institut Kirchhoff Berlin GmbH.

Mineral oil components in food are still a hot topic and a challenge. In this seminar international experts in this field will present the latest results and knowledge on these compounds. This includes the still largely open question about the toxicological evaluation of mineral oil components and shows the risk assessment, but also the new developments on the analytical method and the question how different analytical results can be explained. Furthermore, new possibilities for minimizing mineral oil components are discussed with special focus on the final results of a project supported by the Research Association of the German Food In-

dustry (FEI) presenting input and minimization measures for edible oils.

In summary, the seminar covers the range from toxicological evaluation and risk assessment to analysis and monitoring of mineral oil components in the EU and mitigation strategies for food. The aim of the seminar is to give a comprehensive overview of the latest findings and to cover all relevant aspects of the contamination with mineral oil components in food.

The seminar of the German Society for Fat Science is aimed at all interested parties from the monitoring authorities, official and private laboratories and industry who are involved in quality control, analysis, evaluation and marketing of food and who have to make decisions on mineral oil components.

We would be pleased to welcome you on 10 and 11 June 2021 at the Hotel Seminaris in Berlin to the seminar of the German Society for Fat Science.

Save the date.

For updates and informations please go to:

https://veranstaltungen.gdch.de/tms/frontend/index.cfm?l=10614&sp_id=2

ISEKI-Food 2021

June 23-25, 2021 - Cyprus CY

Mark on your Calendars

for further information please visit:

<http://iseki-food2020.isekiconferences.com/en/>

Oils+fats Munich 2021

International trade fair for technology and innovations

September 14-16, 2021 - Exhibition Munich

International trade fair for technology and innovations Oils + fats takes place on the grounds of Messe München. It is the only trade fair for business, technology and innovations in Europe.

It not only maps the products and services, but also shows current trends and provides information about the latest technological developments.

This makes oils + fats the most important meeting-point for decision-makers and technical experts from the oil and fat industry.

For information and updates:

<https://www.oils-and-fats.com/de/>

14th World Congress on Polyphenols Applications

September 23-24, 2021 - Valencia, Spain

In response to the critical situation and evolution of the COVID-19, the Organizing Committee of Poly-

phenols Applications 2020 decided to postpone the congress to next year.

The new date is September 23-24, 2021.

We will announce the details as soon as the planning of the 2021 meeting has been completed.

We will keep your registration, you don't need to do anything. In case of cancellation, the Organizing Committee will fully refund you.

Thank you for your understanding of this exceptional situation.

We will keep our optimism and wish rapidly to overcome these moments.

For updates: <https://www.polyphenols-site.com/>

Euro Fed Lipid Congress and Expo

October 17-20, 2021 - Leipzig, Germany

Euro Fed Lipid Congress and Expo aims is the furthering of lipid science and technology and the cooperation and exchange of ideas between scientists and technologists at a European level. The congress will also pay attention to the relationship between industry, academia and regulatory bodies and public administration through pre-scheduled B2B meetings.

Mark on your Calendars

<https://10times.com/euro-fed-lipid-congress-and-expo-leipzig>