

..... CONGRESSI

Oils and Fats International Congress (OFIC) 2021

February 25-26, 2021 - Kuala Lumpur Malaysia

1st Announcement - Save the date!

Email: mosta.secretariat@gmail.com

<http://mosta.org.my/events/ofic-2021/>

19th International Online Conference Food Safety and Dietary Risk Assessment ONLINE CONFERENCE

29 and 30 April 2021

We invite you to join this Online Conference. Plenty of exciting presentations are awaiting you! And they will all be accessible from the comfort of your home or your office, thus reducing travel on the one hand and increasing accessibility on the other hand.

Who will benefit from this online conference?

Groups that should take part:

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

- Quality assurance & control
- Product safety
- Legal & regulatory affairs
- Registration and authorisation
- Toxicology
- Risk assessment
- Research & development

Sectors that should take part:

- Food industry
- Food retailing
- Agrochemical industry
- Authorities (e.g. agricultural and food inspection offices, registration and control authorities)
- Laboratories
- Research institutes
- Professional associations

For update and informations:

<https://www.akademie-fresenius.com/events/detail/produkt/19th-international-akademie-fresenius-conference-food-safety-and-dietary-risk-assessment/>

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

The AOCS Annual Meeting & Expo is more than just a conference it is a prime opportunity to advance your career and grow your network, all in one place. Professionals from all over the world come together online and in-person to share insights and perspectives while building new connections.

In 2021, we are anticipating 80+ live broadcast sessions, 600+ oral and poster presentations, a virtual Expo complete with live exhibitor presentations, and more.

Immerse yourself in the latest research through our extensive program of technical sessions and walk away with an expanded knowledge of the latest research and best practices. Be among the thousands of academicians, industry professionals and government representatives who attend and contribute to this premier international science and business forum on fats, oils, surfactants, proteins and related materials.

Through our virtual platform, you will have the ability to connect with your peers through an integrated messaging platform, as well as video networking rooms hosted by AOCS Divisions, Sections and committees. Be sure to take advantage of the various ways to interact with our exhibitors via chat, requesting a meeting, or filling out a contact form.

The AOCS Annual Meeting is a premier international science and business forum on fats, oils, surfactants, proteins and related materials. The extensive technical program dedicated to 10 unique interest areas with more than 650 oral and poster presentations sets this event apart.

The 2021 AOCS Annual Meeting & Expo is a global gathering of devoted members of the fats and oils community from seasoned experts and inspiring thought leaders to innovative professionals and dedicated researchers. The program has something for everyone, featuring 10 interest areas and more than 600 oral and poster presentations.

When you attend the 2021 Annual Meeting, you will walk away with:

- Knowledge of the latest research updates and technological advancements.
- An expanded support system made up of peers across the globe to collaborate and grow with.
- A sense of the future of the fats and oils industry and the impact your contributions can make.
- Energized faith in the importance of your work.

Register for the 2021 Annual Meeting to discover a world of likeminded professionals who share your passion for advancing the science and technology of fats, oils, surfactants, proteins and related materials in unique and pioneering ways.

With the constant evolution of emerging technologies, innovative research and updated regulations, the fats and oils industry must keep up.

The Hot Topic Symposia is a chance for us to come together to address how critical shifts and related transformations, both current and on the horizon, will impact the business of fats and oils.

For more information please go to:

<https://annualmeeting.aocs.org/site/attend>

Email: meetings@aocs.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://www.iseki-food.net/events/14th-baltic-conference-food-science-foodbalt2021>

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

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

June 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

**June 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>

RPFOODS 2021 - 2nd International Conference on Raw Materials to Processed Foods

03-04 June 2021 - Istanbul, Turkey

We are pleased to announce the 2nd International Conference on Raw Materials to Processed Foods (RP Foods-2021) to be held in Istanbul, Turkey, during 03-04 June, 2021, co-organized by Cukurova University and Adana Alparslan Turkes Science and Technology University of Turkey. RP Foods-2021 Conference will bring together experts from the fields of food science and technology, nutrition, veterinary, agriculture and aquaculture sciences to discuss the production of agricultural and horticultural raw materials; quality, safety and nutritional assessment of raw and processed foods; and trends in new food product and technology development.

RP Foods 2021 Conference will have the following invited speakers:

Prof. Dr. Bruce R. Hamaker (Purdue University, USA), Prof. Dr. Ronald Pegg (University of Georgia, USA), Prof. Dr. Angel Carbonell-Barrachina (University of Miguel Hernandez, Spain), Prof. Dr. Milan Certik (Slovak University of Technology, Slovak Republic), Dr. Matteo Bordiga (University of Eastern Piedmont (UPO), Italy)

The conference will be held at Burgu Arjaan By Rotana Hotel located in Istanbul, the heart of Turkey. The safety and well-being of all conference participants is our priority. The five star Burgu Arjaan By Rotana Hotel has a Safe Tourism Certificate approved by Turkey Tourism Promotion and Development Agency and a strict Covid-19 Policy. Should you accept our invitation, we request you to kindly send us your abstract until 15 April 2021. Also do not miss the Earlybird deadline of 31st March 2021. We are looking forward to welcoming you in Istanbul, Turkey.

Prof. Dr. Serkan Selli (Chair)

Cukurova University

Prof. Dr. Hasim Kelebek (Chair)

Adana Alparslan Turkes Science and Technology University

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

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 Industry (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

The ISEKI-Food Association (European Association for Integrating Food Science and Engineering Knowledge Into the Food Chain) and the Cyprus University of Technology are organising the 6th International ISEKI-Food Conference (ISEKI-Food 2021) to be held in Nicosia, Cyprus, 23-25 June 2021 and will explore the theme:

"Sustainable development goals in food systems: challenges and opportunities for the future".

The general aim of the ISEKI-Food conference series (Porto 2008, Milano 2011, Athens 2014, Vienna 2016, Stuttgart 2018) is to contribute to the creation of an "open" international forum for researchers, education scientists, technologists and industry representatives as well as food consumers, to promote constructive dialogue and collaboration on topics relevant to Food Science and Technology, Industry and Education and to present and dissem-

inate the results of the activities developed by the ISEKI-Food network projects.

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

On behalf of the International Society of Antioxidants in Nutrition and Health (ISANH), the International Society of Microbiota, and the Scientific Committee, we are delighted to announce that the 14th World Congress on Polyphenols Applications: Spain Polyphenols 2021 will be held in Valencia, Spain, on September 23-24, 2021.

The 2021 World Congress on Polyphenols will follow the tradition of the previous editions of the conference and will bring together experts from academia and industry to discuss the latest scientific advances in fundamental and applied research on polyphenols. While the focus of the conference will be on food and nutrition research, also pharmaceutical and medical sciences, as well as related disciplines such as microbiology and biotechnology, will be covered.

We particularly welcome contributions to the following areas of research on polyphenols:

Chemistry of polyphenols including synthesis and analysis of metabolites and reactions of phenolic compounds

Ongoing advances in analytical chemistry have provided us with an ever-increasing knowledge about the profile of phenolic compounds in plants and plant-derived foods. We will address studies on novel approaches in sample preparation, chromatographic separation and detection of phenol-

ics, including hyphenated techniques such as LC-ion mobility mass spectrometry and LC-NMR spectroscopy. Presentations on the characterization of novel structures, reaction mechanisms, and the synthesis of phenolic metabolites are also highly welcome.

Polyphenols-microbiome interactions, bioavailability, metabolism and health effects

It is well known that phenolic compounds are extensively metabolized by the human microbiome and endogenous enzymes. Vice versa, phenolics taken up from food have an effect on the composition of gut microorganisms. This session will address the latest findings on the interplay of phenolics and microbiota from a cross-disciplinary view and will highlight the interrelationship between bioavailability, metabolism and bioactivity. We will also address recent research on the role of polyphenols in the prevention of degenerative diseases.

Technological, microbiological and biotechnological aspects of polyphenols

To increase our knowledge about the effects of processing on phenolic compounds, we will address studies related to conventional and novel technologies and their impact on the stability of phenolics. In view of the great importance of fermented plant-derived products, we also welcome studies on the fate of polyphenols during food fermentations. Other topics of interest will be the application of polyphenols as antioxidants for lipid and protein protection, the use of phenolic compounds as natural preservatives and colorants, and the sensory properties of polyphenols including volatile phenolics.

Innovations in industrial applications of polyphenols

The session will address approaches in product development, exploitation of novel sources of phenolic compounds, and new processes for extraction and formulation of polyphenols on an industrial scale. The interactions with your colleagues from many different countries will stimulate a creative exchange of ideas and challenges.

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.

the German Society for Fat Science is very happy and proud to host the 18th Euro Fed Lipid Congress 17-20 October 2021 in Leipzig.

The motto of the congress, Fats, Oils and Lipids - for a Healthy and Sustainable World, is still relevant in the second decade of the 21st century and not only interesting for academics and scientists but also for responsible stakeholder in the industry. Health and the sustainable use of the world's limited resources are aspects that also play an important role in the area of oils, fats and lipids. Therefore, the congress will feature in addition to well-known sessions like analytics, oxidation, olive oil or biotechnology also new aspects like bio-economy/green deal, processing and sustainability or insect lipids. Thus, the Euro Fed Lipid Congress takes up the urgent questions of the present and tries to give answers for the future.

With a number of famous experts in the Organizing committee organizing the different sessions and coordinated by Markus Dierker (BASF) and Bertrand Matthäus (Max Rubner-Institut) a strong program with interesting key note speakers, invited lectures, awarded lectures, volunteer lectures and posters has been prepared. Therefore, we are sure that the 18th Euro Fed Lipid Congress and Expo in Leipzig will give the attendees the opportunity to get new insights and knowledge on fats, oils and lipids.

In addition to the lectures and posters, this congress will also offer the opportunity to meet old friends, but also to get to know new colleagues and exchange ideas in the field of oils, fats and lipids.

For information and updates:

https://veranstaltungen.gdch.de/tms/frontend/index.cfm?l=10713&sp_id=2