



NEXUS CONFERENCES

***International Conference on Food
Processing
&
Technology***

***16 - 18 November 2020 ,
Paris, France***

Theme

***Shaping the future technologies
in food and nutrition***

About Food Processing & Technology

Nexus Conferences provides the perfect platform to learn, Network & share the ideas. Attending an academic conference is an opportunity to build networks with other academics and experts in the same or similar field of expertise all around the world and to share thoughts on recent advances and technological breakthroughs. These gatherings offer the most recent in science content, showing procedure, and research to improve and extend your expert development. We promote the development and dissemination of theoretical knowledge, conceptual research, and professional knowledge through conference activities. The conference activities include brainstorming sessions, keynote presentations, plenary talks, symposiums, Q & A sessions, exhibitions to name a few.

Welcome to the International Conference on Food Processing & Technology to be held on the dates 16-18 of November, 2020 at Paris, France.

The International Conference on Food Technology deals with the techniques involved in production, processing, preservation, packaging, labeling, quality management, and distribution of food products. It also involves techniques and processes that are used to transform raw materials into food. Extensive research goes behind making food items edible as well as nutritious. The modern food processing techniques is the key to flourishing supermarkets we have today.

Scientific Sessions

- ✓ Food science & technology
- ✓ Food microbiology and food chemistry
- ✓ Dairy science & Technology
- ✓ Advancement in Food Technology
- ✓ Food Biotechnology
- ✓ Advanced Food Analysis
- ✓ Food Packaging
- ✓ Hurdle Technology
- ✓ Vitamins, Minerals and Enzymes
- ✓ Sustainable Food and Beverages
- ✓ Nutritional Epidemiology & Malnutrition
- ✓ Diet and Diseases
- ✓ Quality of Foods
- ✓ Nutrition
- ✓ Agriculture and Food
- ✓ Sports Nutrition
- ✓ Nutrigenetics and Nutrigenomics
- ✓ Food Substitution and Adulteration
- ✓ Food and Nutrition Disorders
- ✓ Probiotics: Applications and Challenges

Benefits for Attendees

1. A certificate of participation & appreciation will be given to the participants by the International Organizing Committee.
2. Opportunity to organize a workshop/symposium upon prior request
3. Publication of abstracts in conference souvenirs
4. Translators will be available at the venue for translation into English
5. Soft copy of the certificates will be sent upon prior request.
6. One best exhibitor will be awarded USD 1500.
7. Best 3 oral presentations will be awarded USD 1000 each
8. Best 5 poster presentations will be awarded USD 500 each.
9. Special discount is available for group participants.
10. Conference pictures and videos will be shared with participants without any additional wages.

CONFERENCE VENUE



Mercure Paris CDG Airport & Convention
Address: Paris-Charles De Gaulle, Roissypôle Ouest,
Route de la Commune, 95713
Roissy-en-France, France



Eiffel tower



Louvre museum

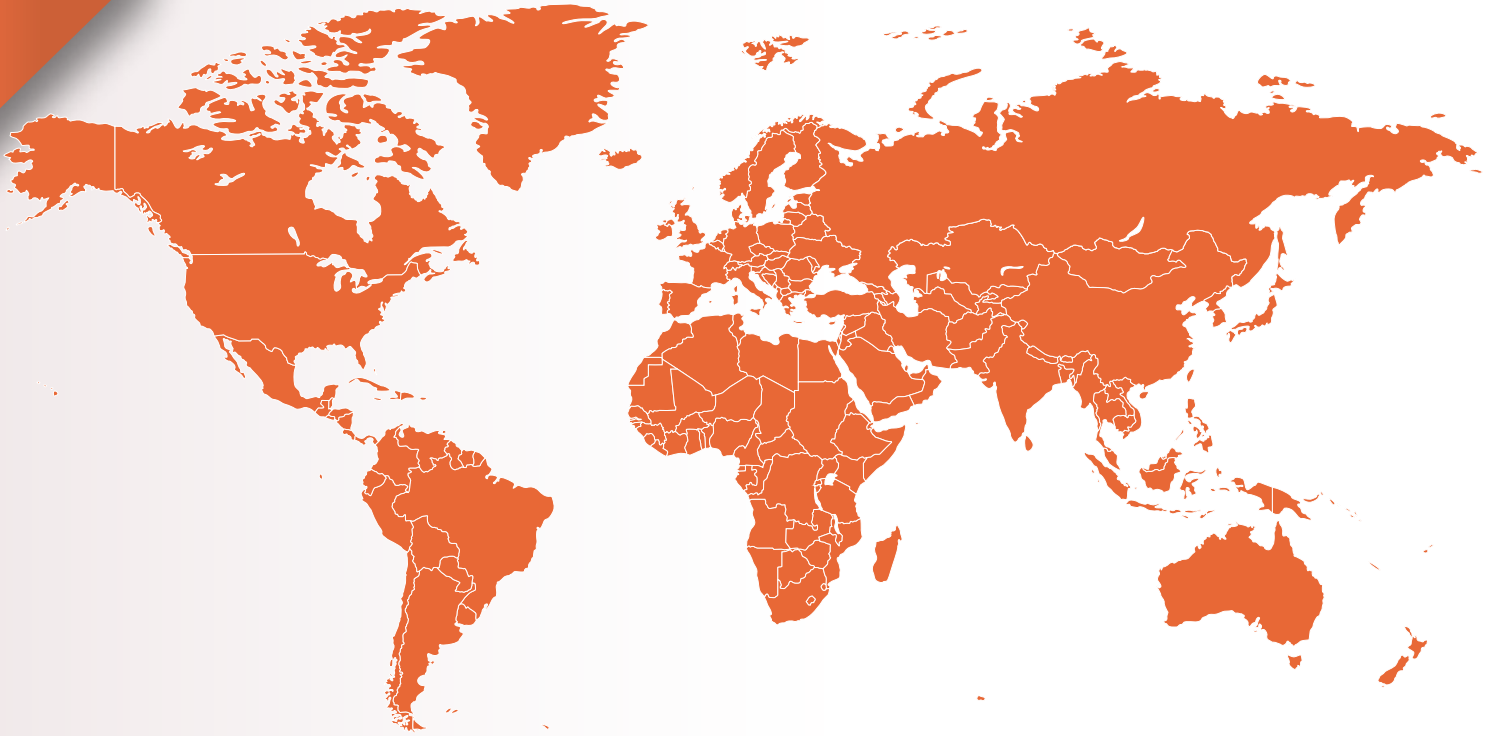


Notre Dame Cathedral



Palace Of Versailles

CONTACT US



ADDRESS



86 - 90 Paul St, Hackney, London EC2A
4NE, United Kingdom



foodtechnology@nexusconferences.uk



<https://foodtech.nexusconferences.org/>



+44-2032865656 (UK)