

Theme: Harnessing the Latest Innovations and Laying
Foreground for Future of Food Science and Technology

4TH

Edition of Euro Global Conference on

FOOD SCIENCE AND TECHNOLOGY

Join In Person at **Paris**
or Virtually from
Home or Work

SEPT 12-13, 2022 | HYBRID EVENT

<https://food-chemistry-technology-conferences.magnusgroup.org/>

Contact us:

📞 1 (702) 988-2320

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FAT 2022

ABOUT THE EVENT

After prodigious success of the previous editions of this annual conference series on food science and technology, Magnus Group is gratified to invite you to its prestigious hybrid event “**4th Edition of Euro-Global Conference on Food Science and Technology**” FAT 2022. The congress will be taking place in the month of **September 12-13, 2022** at **Paris, France** and **Virtually** with the theme of “*Harnessing the Latest Innovations and Laying Foreground for Future of Food Science and Technology*”.

The aim of this colloquium is to highlight key research and applications, as well as emerging technology in all fields relating to food science and technology. It will feature oral and poster presentations, as well as debates and information exchange on a variety of Food Science and Technology related topics.

Though productivity gains and technological advancements have contributed to more effective usages of natural resources and enhanced food security, the sustainability of agricultural productivity and food security is threatened by climate change, the intensification of natural disasters, and an increase in the movement of pests and diseases across national borders. The food industry offers the greatest potential for research and development. Sensor fusion, CPS design, HMI, robot learning and training software, vision systems, and robot structural re-configurability are all possibilities. Integrating multiple types of technological sectors is crucial for achieving competitive and creative solutions. Experts from academia and industry should join up to improve the food sector, which is long overdue.

The global summit is a two-day hybrid event that will host some of the most influential figures in the food and beverage sector including researchers, scientists, food technologists, nutritionists, botanists, healthcare professionals, policymakers, government representatives and industry key players to stimulate debate, foster collaborations, and expand knowledge base. FAT 2022 is composed of high achievers and professionals from the food, beverage, nutrition, and wellness industries. We attempt to provide a forum for networking and professional development among a select group of well-established individuals and businesses.

We hope this one-of-a-kind conference aims to transform the entire ecosystem by sparking new food industry talks.

CONFERENCE TOPICS

- ▶ Food Science and Technology
- ▶ Food Microbiology and Enzymology
- ▶ Bio Active Constituents of Food
- ▶ Food Toxicology
- ▶ Food, Nutrition and Health
- ▶ Current Trends in Food Technology
- ▶ Chemical Process: Biological and Non-Biological
- ▶ Advanced Research and Trends in Food Sciences
- ▶ Food - Quality Control and Quality Assurance
- ▶ Dairy Science & Technology
- ▶ Agronomy and Agricultural Research
- ▶ Food Substitution and Adulteration
- ▶ Food Legumes Research
- ▶ Food Chemistry and Biochemistry
- ▶ Food Nanotechnology
- ▶ Food Safety and Standards

For more info on conference topics please visit:

<https://food-chemistry-technology-conferences.magnusgroup.org/program/scientific-sessions>

CONFERENCE SCHEDULE

DAY
01

MONDAY - SEPTEMBER 12, 2022

12:00-12:20	Registrations
12:20-13:00	Opening Ceremony and Introduction
13:00-13:40	Keynote Session I
13:40-14:00	Refreshment Break
14:00-16:30	Keynote Session II
16:30-17:00	Lunch
17:00-19:00	Break Out Session I

DAY
02

TUESDAY - SEPTEMBER 13, 2022

12:40-13:20	Keynote Presentation III
13:20-14:00	Keynote Presentation IV
14:00-14:20	Refreshment Break
14:20-17:00	Oral Presentations
17:00-17:30	Refreshment Break
17:30-18:50	Poster Presentations
18:50-19:00	End Note Session and Closing Ceremony

TOP REASONS TO PARTICIPATE

We are dedicated to getting your brand in front of a group that's eager to learn more about your products and services. Don't miss your chance to:

1. Develop Your Network
2. Position Yourself as an Expert
3. Meet Experts & Influencers Face to Face
4. Gain Targeted Knowledge
5. New Tips & Tactics
6. Invest In Yourself
7. Gain New Collaborations
8. Present your Ideas and Work
9. Be Inspired
10. Travel, Explore and Have Fun!!



GLIMPSES OF PAST CONFERENCE



PAST CONFERENCE TESTIMONIALS

- ▶ **Samir C. Debnath - St. John's Research and Development Centre, Canada**
The conference is very good and scientists from many countries attended. We all enjoyed the conference very much.
- ▶ **Elena Rakosy-Tican -- Babes-Bolyai University, Romania**
One of the most interesting conferences, having a huge number of presenters.
- ▶ **Sebastian Demtroeder- University of Applied Sciences Bremerhaven, Germany**
Diversified topics have been discussed at FAT. It's very interesting to go around and have a look at what is going on around the world. It's quite interesting.
- ▶ **Brian Marsh- University of California Cooperative, USA**
It's been a wonderful opportunity to interact with a lot of different people from a very different discipline. It's a great place to come too and be a part of FAT 2019
- ▶ **Sankaranarayanan Sadasivam- Tamil Nadu Agricultural University, India**
Thank you for having given me the opportunity as a key note speaker in plant biology and biotechnology conference. The conference was very well arranged.
- ▶ **Sergey.A. Kornatskiy- Peoples' Friendship University of Russia (RUDN University), Russia**
I want to thank for the tremendous work on the organization of the forum and the success of the event. Impressions are the most positive. I hope for further meetings and wish you all good luck.
- ▶ **Ahmad Radhzlan Rosli- FGV R&D Sdn. Bhd., Malaysia**
The event has been a splendid one. Well done to the organizing committee

CONFERENCE REGISTRATION

Category	Price
Presenter (In-Person)	\$739
Presenter (Virtual)	\$439
Listener (in Person)	\$839
Listener (Virtual)	\$539

REGISTRATION INCLUDES

For In Person Participants:

- Access (Entry) to all conference sessions, poster and exhibition area
- Conference kit including name tag, program booklet and Abstract Book
- 2 Coffee breaks and Lunch for all the conference days
- Certificate accreditation from Organizing Committee

For Virtual Participants:

- Access to all Presentations
- E-Abstract Book and Program
- E-Certificate for Presentation and Participation

HOW TO REGISTER

In order to register for FAT 2022, please complete the online form available on:

<https://food-chemistry-technology-conferences.magnusgroup.org/register>

ABSTRACT SUBMISSION

You are kindly invited to submit your abstract **FAT 2022**

Online Abstract Submission:

<https://food-chemistry-technology-conferences.magnusgroup.org/submit-abstract>

Questions regarding Abstract Submission Contact us: food-science@magnusconference.com

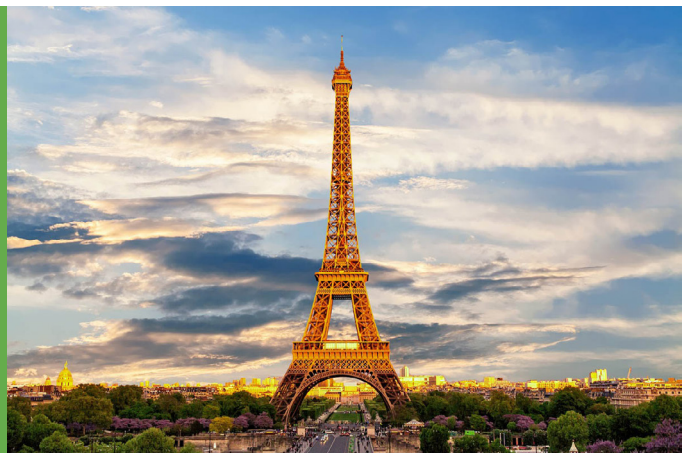
VENUE AND ACCOMMODATIONS

Venue:

Allee Des Vergers 95700 Roissy
Paris, France

Accommodation:

Honorable participants, we have chosen "Village Hotel Changi" for your accommodation. Please select and book preferred accommodation online on our website: <https://food-chemistry-technology-conferences.magnusgroup.org/register>



Contact us:

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