

8th International conference on
recent knowledge and future research challenges:

CHEMICAL REACTIONS IN FOODS VIII

February 15-17 • 2017
Prague • Czech Republic

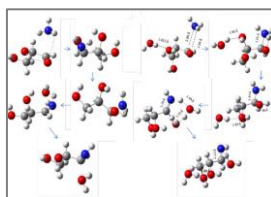
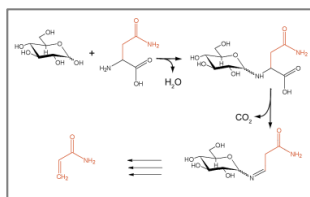


Organized under auspices of European Association for Chemical and Molecular Sciences (EuCheMS), Food Chemistry Division by:

University of Chemistry and Technology, Prague (UCT Prague),
Department of Food Analysis and Nutrition, Prague, Czech Republic

& Università del Piemonte Orientale "A. Avogadro" (UPO),
Dip. di Scienze del Farmaco, Novara, Italy

Prof. Jana Hajslova (chair) & Prof. Marco Arlorio (co-chair)



SCIENTIFIC TOPICS

■ CHEMICAL REACTIONS IN PROCESSED / STORED FOODS

New knowledge on reaction pathways and interactions of food components under various processing/storage conditions, advanced analytical strategies for in-depth studies of food constituents changes, predictive modelling

■ RECENT STRATEGIES FOR HIGH FOOD QUALITY, INCREASED SHELF LIFE AND SAFETY

Current trends in food production, processing, packaging and distribution, the impact of novel technologies on reactions resulting in a better nutritional value, improved sensory quality and safety, new analytical techniques characterize these parameters

■ CHEMICAL REACTIONS INVOLVING FOOD IMPROVEMENT AGENTS, MITIGATION FOOD CONTAMINANTS AND RESIDUES

Reactions and interactions of 'natural food additives, flavorings', colors' and other ingredients in food matrices; challenges to prevent process-induced contaminants, mechanism behind mitigation of contaminants/residues across food production chain

■ BIOLOGICALLY-ACTIVE CONSTITUENTS IN FOOD CROPS AND PRODUCTS THEREOF

Bioactivity screening strategies, application of 'omics, factors affecting their origination/losses of 'health promoting' compounds, stability evaluation, changes during post-harvest handling

■ CHEMISTRY BEHIND NOVEL FOODS, BOTANICALS AND DERIVED PREPARATIONS, FOOD SUPPLEMENTS

Bioprospecting strategies, composition and safety characterization, authentication / fraud detection, traceability of origin, shelf-life testing

KEYNOTE SPEAKERS (tentative list)

Prof. Marco Arlorio (Università del Piemonte Orientale A. Avogadro, Italy)

Prof. Carlo Bicchi (University of Turin, Italy)

Prof. Manuel Coimbra (University of Aveiro, Portugal)

Prof. Lanfranco Conte (University of Udine, Italy)

Dr. Tomas Davidek (Nestle Product Technology Center Orbe, Switzerland)

Prof. Koen Dewettinck (Ghent University, Belgium)

Prof. Vincenzo Fogliano (Wageningen UR, Netherlands)

Prof. Harry Gruppen (Wageningen UR, Netherlands)

Prof. Jana Hajslova (University of Chemistry and Technology, Prague, Czech Republic)

Prof. Marina Heinonen (University of Helsinki, Finland)

Prof. Thomas Henle (Technische Universität Dresden, Germany)

Dr. Karel Hrnčirik (Unilever, Netherlands)

Prof. Henryk Jelen (Poznań University of Life Sciences, Poland)

Beate Kettlitz (FoodDrinkEurope, Brussels, Belgium)

Prof. Erich Leitner (Graz University of Technology, Graz, Austria)

Prof. Peter Schieberle (Technische Universität München, Germany)

Assoc. Prof. Barbara Siegmund (Graz University of Technology, Graz, Austria)

Prof. Klara Stensvåg (UiT The Arctic University of Norway, Norway)

IMPORTANT DATES

October 31, 2016	Abstract submission deadline (oral presentation)
November 30, 2016	Abstract submission deadline (poster presentation)
November 30, 2016	Reduced registration fee deadline
November 30, 2016	Deadline to apply for participation as a Sponsor or Exhibitor

CONFERENCE FEE

Registration received until **November 30, 2016:**

- Regular registration - smart rate **Euro 390**
- Students **Euro 260**

Any registration received from **December 1, 2016:** **Euro 490**