

International Conference on

Food safety and Hygiene

Edinburgh, Scotland

September 06-08, 2018

CPD

FOOD SAFETY
CONFERENCES

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Food Safety 2018
Edinburgh, Scotland



Healthy Food and Hygienics for an
Opulent Future

Food Safety 2018





Healthy Food and Hygienics for an Opulent Future

Conference Dedicated to Innovate Solution to the Food safety Challenges

Your single Destination to reach Largest Assemblage of participants from

Food technology Community

Opportunity beyond any Comparison to Attend & Network

Experience the Global Ambiance with Researchers with Similar Significance

Make New Associations and Fostering Potential Partnerships

Learning & Knowledge in a Single Package

Worldwide Acknowledgement to your Research Profile

Explore the best in Cutting Edge Research

Learn Beyond your Field of Interest

Professional Development to Elevate your Knowledge and Skills

Food Safety 2018

Speakers Representation from 50+ Countries

1 Conference | 3 Days

15 Keynote Talks | 75 Plenary Speakers | 17 Interactive sessions

Symposia | Workshops | Best Poster Award

200 Attendees | 50 Professors | and many more . . .

Greetings!

Welcome to most exciting and fascinating Edinburgh, Scotland!

Within this splendid setting, we plan to deliver a conference that will exceed your expectations.

During this year's Conference, we hope that you will seize the opportunity to rekindle ongoing connections and spark new ones with your colleagues from around the globe. It's with great pleasure and great honor to invite you to the "***International Conference on Food safety and Hygiene***" scheduled during ***September 06-08, 2018 at Edinburgh, Scotland.***

The Conference will be organized around the theme "***Healthy Food and Hygienics for an Opulent Future***"

Food Safety 2018 anticipates more than 500 participants around the globe to experience thought provoking Keynote lectures, Oral & Poster presentations. This year conference will offer ample opportunities for all stakeholders working on food safety, food science and technology and food microbiology to expose their research work.

Our conference aims to gather the Food Safety Professional from Manufacturing, Retail and Food Service Industry, Nutritionists, Food Safety Trainer, Consultant, Auditor, Food Importer and Exporter, Business Delegates, Professors, Researchers and Students across the globe to provide an international forum for the dissemination of original research results, new ideas and practical development experiences.

This year's Conference program, coupled with the Business Opportunity Exchange, is an event you can't afford to miss!.

Sincerely

Abigail Cooper
Program Manager | Food Safety 2018
Organizing Committee

Food Safety 2018 takes immense pleasure and honor to welcome all the participants across the world to attend the esteemed Conference on Food Safety and Hygiene slated on September 6-8, 2018 in Edinburgh, Scotland.

The theme of Food Safety is a crucial issue and has become a global crisis. Food being the basic necessities for an individual, is going under a serious threat. It is the right of every person to get adequate, nutritious and wholesome food.

The 2018 conference is organized by Allied Academies and will collaborate individuals from a wide range of professional backgrounds such as Food Safety Professional from Manufacturing, Retail and Food Service Industry; Nutritionists; Food Safety Trainer, Consultant, Auditor; Food Importer and Exporter; Professors, Research Scholars, Students and many more.

The Conference will indulge the participants to learn, discuss and exchange knowledge through various events. The series of events includes talks, poster presentations and various workshops. The Food Safety and Hygiene Conference is hosted at Edinburgh, Scotland which will enhance the value of the technical conference in the richness of culture and scenery of Scotland.

We extend a warm invitation to all the participants who are interested in sharing their knowledge in the field of Food Safety and Hygiene. The Conference will provide an exceptional experience and opportunity where Academicians and Researchers can interact with the World class Food experts and Entrepreneurs.

With your participation and engagement, we are sure that the knowledge and skills shared through the various events such as discussions, speeches, talks and presentations at the Food Safety and Hygiene Conference will be a resourceful and enjoyable experience for each and every individual. We are looking forward to witness your presence at the dignified event in the city of Edinburgh.

Food Safety 2018 salient features

- Meet Academia and Industry visionaries to get inspired
- Expand your knowledge and find solutions to problems
- Knowledge, Benchmarking and Networking offered at one place
- Forge connections and for global networking
- Highly Organized and Structured Scientific programs
- Poster presentations and world class exhibitions
- Participation by Stalwarts from various international societies
- Internationally renowned speakers and scientists representation
- Career guidance for early career researchers and students
- Interesting scientific deliberations and discussions
- Perfect platform for Global Networking

THURSDAY, SEPTEMBER 06

08:00-09:00
Registration

09:00-09:30
Opening Ceremony

09:30-10:15
Keynote Forum – 01

10:15-11:00
Keynote Forum – 02

11:00-11:30
Networking Reception and Refreshment

11:30-12:15
Keynote Forum – 03

12:15-12:45
Keynote Forum – 04

12:45-13:15
Business Opportunity Exchange & Lunch

13:15-15:00
Plenary Sessions – 01

15:00-16:00
Parallel Session 01-Hall 1
General Session 02-Hall 2
Parallel Session 03-Hall 3

16:00-16:30
Networking Reception and Refreshment

16:30-18:00
Concurrent Work shops

FRIDAY, SEPTEMBER 07

09:00-09:30
Registration

09:30-10:15
Keynote Forum – 01

10:15-11:00
Keynote Forum – 02

11:00-11:30
Networking Reception and Refreshment

11:30-12:15
Keynote Forum – 03

12:15-12:45
Concurrent Work shops

12:45-13:15
Business Opportunity Exchange & Lunch

13:15-15:00
Plenary Sessions – 02

15:00-16:00
Parallel Session 04-Hall 1
General Session 05-Hall 2
Parallel Session 06-Hall 3

16:00-16:30
Networking Reception and Refreshment

16:30-18:00
Parallel Session 07-Hall 1
General Session 08-Hall 2

SATURDAY, SEPTEMBER 08

09:00-09:30
Registration

09:30-10:15
Keynote Forum – 01

10:15-11:00
Keynote Forum – 02

11:00-11:30
Networking Reception and Refreshment

11:30-12:15
Plenary Sessions – 03

12:15-12:45
Concurrent Workshops

12:45-13:15
Business Opportunity Exchange & Lunch

13:15-15:00
Plenary Sessions – 04

15:00-16:00
Parallel Session 09 – Hall 1
General Session 10-Hall 2
Parallel Session 11-Hall 3

16:00-16:30
Networking Reception and Refreshment

16:30-17:00
Awards Banquet and Closing Ceremony

Purpose

With members from around the world focused on learning about Food safety and Hygiene, this is your single best opportunity to reach the largest assemblage of participants from the scientific community.

Conduct demonstrations, distribute information, meet with eminent personalities, and make a splash with latest research innovations at this outstanding event.

Goals

- The conference program emphasizes evidence-based practice, educational innovation, practical application, and peer to peer networking and collaboration.
- The goals of the conference is to provide a transformative professional development experience through
- Bringing together the world's scientific experts to catalyze and advance scientific knowledge about Food safety's to present the most recent research findings, and promote and enhance scientific collaborations around the world.
- Bringing together community leaders, scientists, and policy leaders to promote and enhance programmatic collaborations to more effectively address food safety and hygiene problems and overcome barriers that limit access to food security.

Objectives

- After participating in this meeting, attendees should be able to
- Discuss emerging issues in Food safety and Hygiene
- Discuss and apply recent research findings related to Food safety and Hygiene
- Disseminate the diverse voices of breakthrough innovators with visionary

Who should attend?

The Conference will collaborate individuals from a wide range of professional backgrounds such as Food Safety Professional from Manufacturing, Retail and Food Service Industry; Nutritionists; Food Safety Trainer, Consultant, Auditor; Food Importer and Exporter; Business Delegates; Professors; Researchers and Students.

CPD

Foos Safety 2018 has been planned and implemented in accordance with the accreditation requirements and policies of the Accreditation Committee

The live format of this educational activity will be accredited with CPD Credits.

Diverse Action-Oriented Programming & Networking

EXPERIENCE: Inspiring change around the country and world, growing a revolution from the heart of Food safety and technology research.

EXPLORE the forefront of breakthrough ideas and models in electrifying morning keynote talks, featuring luminaries and “the greatest people you’ve never heard of.”

PARTICIPATE in afternoon panels and workshops/symposiums on diverse topics of Food safety, hygiene, food science, food microbiology!

NETWORK with a community of leadership – dynamic change makers from around the country and world, or from your region, to develop important professional and personal relationships.

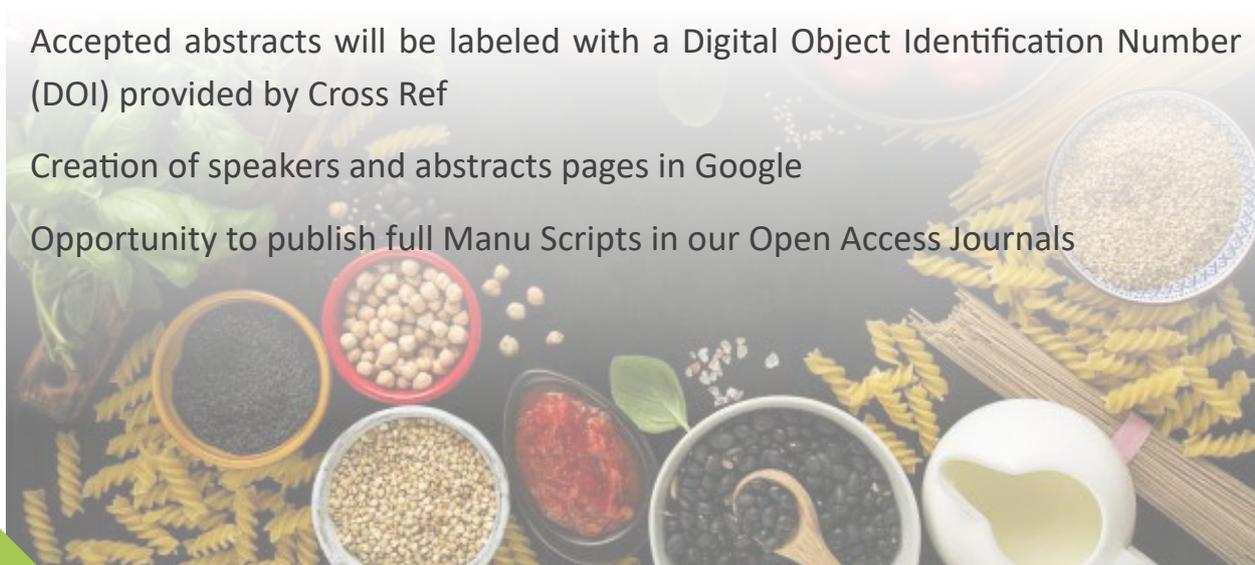
SHARE your insights and learning at the conference in participatory and experiential workshops.

DISCOVER powerful opportunities and strategies for creating and engaging with progressive change in your work, life and community.

CELEBRATE how great a difference one person can make, and how building community amplifies that change.

Salient Features

- Robust on-line publicity for all the speakers and organizing committee members
- Career Guidance Workshops for students and early career researchers
- Accepted Abstracts will be published in various indexed journals
- Accepted abstracts will be labeled with a Digital Object Identification Number (DOI) provided by Cross Ref
- Creation of speakers and abstracts pages in Google
- Opportunity to publish full Manuscripts in our Open Access Journals



Scientific Sessions

Food safety

Food-borne diseases

Food toxicology

Genetically modified food

Food microbiology

Food adulteration

Zoonotic diseases

Seafood Conservation

Dairy Hygiene

Poultry Hygiene

Processed Meat Products

Radiological Surveillance of Food Products

Food Transportation Technology,

Nutrition and Food Safety

Global Food Security

Food Safety Risk Analysis and Good Manufacturing Practices.

Food Safety Congress 2018 Outlook

Explore the best in Cutting edge Research

Change to learn beyond your field of Interest

Keynote sessions by worlds most eminent and distinguished researchers

Conference Participation Inspires, Rejuvenate and Energize participants

Food safety 2018 an unique platform to increase your reputation within the Food safety Sector

Learning and Knowledge in a single package

Speaker's representation from 50+ Countries

1 Conference | 3 Days

Market Analysis of the Global Food Consumption:

With the increasing population, the global food demand is also increasing day by day. Food is a basic amenity required by each and everyone. With the elevation in the demand of food products, the maintenance in its quality seems to be ignored. By the year 2030, the global food demand is expected to rise by 35%. Though the leading companies are working hard to cope up with the rising demand with the use of modern technologies, it is difficult to maintain an equilibrium between the food quality and its price. We can witness that the consumption of food has consistently increased in a global level. The food and beverage industry is growing globally at a rate of 3.5% per year.



Market Analysis of Food Industry in Scotland:

Scotland is the land of food and drinks. It is one of the leading markets in the world for the production of whiskey, craft beers, seafood, lamb, beef and dairy products. Food production industries is the fastest growing export market of Scotland. It escalated from EUR 3.7 billion in 2007 to EUR 5.3 billion in 2012. The developing market of Food production industries of Scotland aimed for EUR 7.1 billion in 2017 and EUR 30 billion by 2030. To achieve this tremendous growth Scotland's Food market has to maintain its quality standards and ensure the delivery of standardized and value added products to the consumers.

Scotland's Food and Drink industry has launched a new project in March, 2017 known as Market Driven Supply Chains Project (MDSC) which was funded by Scottish Government and Scottish Enterprise with a whopping budget of EUR 1.6 Billion. Thus, the Food and Beverage industry of Scotland is the most remunerative sector at this moment.

Accompany Partners' Policy:

We respectfully remind you that partners accompanying delegates/speakers are not eligible to attend conference sessions and do not qualify for refreshments and lunches during the day unless they have registered.

Any partner wishing to attend events not previously selected and paid for in his or her registration may do so at the Conference Registration desk.

We would be pleased to accommodate any requests where possible.

Registration and Accommodation

Policy:

Registration and accommodation changes will not be accepted unless made in writing.

Changes made within 14 days of the event may incur costs due to specific hotel and venue policies

Cancellation Policy:

Registration cancellations will not be accepted unless made in writing.

Cancellations request made before 06 August 2018 will be refunded less 25% of the Conference Registration fee, to cover administration costs.

No registration refunds will be processed after this date, however, substitute delegates are welcome.

Conference Secretariat

Abigail Cooper

Program Manager | Food Safety 2018

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London W1W 7LT, UK

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Academic

Only Registration: USD 799

Package A (Registration + 3 nights' Accommodation): USD 1249

Package B (Registration + 4 nights' Accommodation): USD 1399

Business

Only Registration: USD 899

Package A (Registration + 3 nights' Accommodation): USD 1349

Package B (Registration + 4 nights' Accommodation): USD 1499

Student

Student YRF: USD 499

Student Poster: USD 599 (USD 499 + USD 100 for Poster)

Student Participation without Amenities: USD 199

E-poster: USD 99

Important Dates

Abstract submission opens: February 01, 2018

Registration opens: February 19, 2018

Early bird registration: April 15, 2018

On spot registration: September 06, 2018

To Register:

Online: <http://foodsafety-hygiene.alliedacademies.com/registration>

Email us for the Purchase Order or Invoice @ foodsafety@alliedsummit.org

Call: +44- 2037691755 to register by phone