

6<sup>th</sup> Edition of Euro-Global Conference on

# FOOD SCIENCE AND TECHNOLOGY

## Overview

FAT 2024 brings a diverse community of Food Science Researchers, industrialists and associated experts in the field of Food Science and Technology from all over the globe to share and show case their research results. This will be the best chance to interact and share your research with experts involved in food science and related fields from all parts of the world.

## Call for Papers

Participants are invited to submit abstracts on research and findings relevant to the scientific sessions. The sample template is available in the "Abstract submission" page of the conference website. Accepted abstracts will appear in the conference extended abstract book, which will be available, on-line and distributed at the event.

## VENUE:

NH Villa Carpegna

Via Pio IV, 6, 00165 Roma RM, Italy

## Registration Details:

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

## Important Dates:

Abstract Submission Opens on: September 19, 2023

Registration Opens on: September 20, 2023

## To register:

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

## For Abstract submission see:

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

For more information and updates,

Please mail us at: [food-science@magnusconference.com](mailto:food-science@magnusconference.com)

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

Phone: 1 (702) 988 2320, Twitter: @foodscienceconf



16-18 September, 2024  
Rome, Italy | Hybrid Event

## Conference Topics

- » Food Science and Technology
- » Food Chemistry and Biochemistry
- » Food Processing and Technology
- » Food and Resource Economics
- » Beverage Technology
- » Food Consumer Science
- » Agronomy and Agricultural Research
- » Meat, Poultry and Seafood
- » Food Nanotechnology
- » Food, Nutrition and Health
- » Food Toxicology
- » Food Legumes Research
- » Food Safety and Standards
- » Food Analysis and Approaches
- » Food - Quality Control and Quality Assurance
- » Food Substitution and Adulteration
- » Food Microbiology and Enzymology
- » Dairy Science & Technology
- » Bio Active Constituents of Food

For more info on conference topics please visit:

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

## 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

Note: Participants registered under Listener and accompanying category are not allowed to present their papers in Oral or Poster sessions.

## For Virtual Participants:

- This category allows participants to present at the conference virtually from home or work without attending In person
- Access to all Presentations
- E-Abstract Book and Program
- E-Certificate for Presentation and Participation