

4th FOOD CHEMISTRY Conference

Reshaping Global Food Systems

14–16 October 2025 • Hilton Glasgow, Scotland, UK

**Prepare to
submit your
abstract by
28 March
2025!**



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SUBMIT YOUR ABSTRACT!

Oral and poster abstracts are invited on the following conference topics and should be submitted using the online abstract submission system www.elsevier.com/events/conferences/all/food-chemistry-conference

DEADLINE:
28 March
2025

CONFERENCE TOPICS

Oral Topic 1: Innovative Processing and Sustainable Valorisation

Parallel Session 1. Advanced Processing Techniques for Enhanced Food Quality

Parallel Session 2. Valorisation of Food Co-Products and Waste

Parallel Session 3. Environmental and Economic Impacts of Sustainable Practices

Oral Topic 2: Nutrients, Bioactive Components, and Other Emerging Components

Parallel Session 1. Nutrients and Bioactives: Composition and Benefits

Parallel Session 2. Allergen Identification and Management of Allergens in Foods

Parallel Session 3. Food Sensory Attributes and Consumer Perception

Oral Topic 3: Methods and Technologies for Sustainability

Parallel Session 1. Green and Rapid Analytical Methods in Food Chemistry

Parallel Session 2. Smart and Sustainable Packaging Innovations

Parallel Session 3. Impact of Processing on Component Stability, Bioaccessibility and Bioavailability

Oral Topic 4: Big Data, Artificial Intelligence, and Digital Technologies in Food

Parallel Session 1. Leveraging Big Data to Enhance Food Safety and Quality, and Health Benefits

Parallel Session 2. Simulation and Modelling in Food Processing

Parallel Session 3. Artificial Intelligence and Machine Learning in Food Innovation

Poster Topics

1. Innovations in non-thermal processing
2. Innovations in fermentation, germination and extrusion
3. Upcycling food waste into value-added products
4. Characterisation and health benefits of nutrients and bioactives
5. Cutting-edge allergen detection methods
6. Sensory analysis and consumer perception studies
7. Innovations in biodegradable and edible packaging
8. Smart packaging for food quality and safety
9. Big data analytics in food safety and quality control
10. Artificial Intelligence and machine learning in food innovation



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Choose from a variety of sponsorship and commercial options to raise your profile and position your company as a thought leader in the community. To discuss your requirements or to book sponsorship or exhibit space please contact:

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