

7th PEF School on Pulsed Electric Fields. Applications in Food and Biotechnology

June 1, 2021 - Zaragoza Spain

The aim of the course is to offer attendants (PhD students, early-stage researches and industrial users of the technology) with an overview of knowledge and understanding of the basic principles involved in processing by pulse electric fields and to provide practice in the use of these principles for liquid food pasteurization and improving mass transfer operations in the food industry.

Basic concepts that are required to understand electroporation and generation of pulsed electric fields from an electrical point of view, main effects of the treatments on microbial, plant and animal cells, techniques and procedures to investigate electroporation and the most recent applications of PEF in the food industry will be presented by experts in the field. Lectures will be complemented with laboratory practical sessions, pilot plant demonstrations and short presentations of activities conducted by participants.

The course will offer the opportunity of promoting networking and communication between young scientists, experts and industrial partners interested in this attractive technology.

For more information please go to:

<http://pefschool2020.electroporation.net/>

7th International Food Safety Congress

June 3-4, 2021 - Grand Cevahir Hotel Istanbul Turkey

Turkish Food Safety Association is organizing the 7th International Food Safety Congress which will be held with the motto “*Safe food for now and future*” in 3-4 June 2021 at Grand Cevahir Hotel Convention Center-Istanbul in collaboration with the International Association for Food Protection (IAFP), and the Ministry of Agriculture and Forestry of the Republic of Turkey, as well as with the support of 28 professional organizations.

7th International Food Safety Congress is one of the largest Food Safety events in Turkey, Eastern Europe and neighboring countries in which we are expecting to have more than 700 participants in the congress. Attendees are usually from universities, food industry, regulators and professional organizations. International participation to the congress is becoming more and more important.

You can see from our web page the list of current speakers and also programmes of past congresses and speakers.

For updates please go to:

2nd International Conference on Raw Materials to Processed Foods - RPFODS 2021

June 03-04, 2021 - Istanbul, TURKEY

Dear Colleagues and Friends, It is a great privilege for us to invite you on the upcoming 2nd International Conference on Raw Material to Processed Foods which will be scheduled on 03-04 June 2021 in Istanbul, Turkey builds on the hugely successful preceding RP-Foods 2018.

The RP-Foods 2018, held in Antalya, gave us much hope as 256 academicians participated from 22 different countries with esteemed keynote speakers. Therefore, we would be pleased to host you in sequel of RP-Foods Conferences.

One of the aims of this multi-track event is to bring together leading academic scientists, researchers and scholars to present and discuss the most recent innovations and trends as well as to exchange and share their experiences and research results on all aspects of Food Science and Technology.

The Food and Agriculture industries effectuate the largest vital and economic sectors in the world. Therefore, the titles of Food Science, Processing and Technology continue to evolve by gaining importance daily as within these food processing is already a crucial field since the ancient times paving the way for humankind to lead a sedentary life and is also essential for supporting the civilization. Creating novel technologies and innovations in food science requires comprehensive knowledge about majors like biology, chemistry, physics and engineering sciences forming a multidisciplinary field. Thus the International Conference on Raw Material to Processed Foods welcomes your ideas and researches of all related disciplines including Food Science and Technology, Fisheries and Animal Sciences, Horticulture, Nutrition Science, Agricultural and Food Biotechnology.

Your valuable scientific contributions are welcomed as oral or poster presentations on the following main themes:

- Trends in new food product and technology development
- Quality and safety assessment of raw and processed foods
- Instrumental and sensory analysis strategies in raw and processed foods
- Process design and practices applied from raw material to processed foods
- Medicinal and aromatic plants: raw material to essential oils
- Meat, poultry and seafood processing technology, quality and safety

- Nutrients and nutritional assessment of raw and processed foods
- Postharvest applications and technologies for raw materials

This unique event will be an academically valuable Conference, with a scientific committee comprised of researchers from different universities and institutions of all over the world serving an opportunity to promote about international novel researches. Furthermore, participants will have the chance to meet relevant researchers and even to make new collaborations for future studies.

You are cordially invited to submit an abstract to the "2nd International Conference on Raw Material to Processed Foods". The event will be organized by Cukurova University and Adana Alparslan Turkes Science and Technology University jointly.

We look forward to meeting you for the conference in Istanbul, the heart of Turkey.

Kind regards,

Prof.Dr. Serkan Selli and Prof.Dr Hasim Kelebek

To know more about the conference and procedure for abstract submission, please visit the conference page at: www.rpfoods.net

Oleofuels 2021

June 9-10, 2021 - Marseille, France

The European HVO market has seen substantial growth over the last 5 years, with more and more oil majors, such as Neste, Total, ENI and dedicated fuels producers alike continuing to invest heavily in HVO production units. With the continued focus on reducing GHG and CO2 emissions both in Europe, and across the globe, the demand for more sustainable fuels has never been higher. However with increasing competition from Asia and the US, the need for sustainable feedstocks, increasing regulatory pressures, price fluctuation, the need for more investment in R&D and adaptation to new technologies shows that the industry is still facing some significant challenges.

Already on its 13th edition of a very successful series, Oleofuels 2020 taking place on the 6th and 7th October 2020 in Marseille, France will bring together senior representatives from the biodiesel, renewable diesel and HVO industries to discuss the latest market advancements, developments & business opportunities.

For further information contact:

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Deutsche Gesellschaft für Fettwissenschaft e.V. - Mineral oil components in food

June 10-11, 2021 - Berlin

We would like to draw your attention to the seminar on mineral oil components in food, which will

be held on 10 and 11 June 2021 at Hotel Seminaris, Berlin by the German Society for Fat Science e.V. with the support of Institut Kirchhoff Berlin GmbH.

Mineral oil components in food are still a hot topic and a challenge. In this seminar international experts in this field will present the latest results and knowledge on these compounds. This includes the still largely open question about the toxicological evaluation of mineral oil components and shows the risk assessment, but also the new developments on the analytical method and the question how different analytical results can be explained. Furthermore, new possibilities for minimizing mineral oil components are discussed with special focus on the final results of a project supported by the Research Association of the German Food Industry (FEI) presenting input and minimization measures for edible oils. In summary, the seminar covers the range from toxicological evaluation and risk assessment to analysis and monitoring of mineral oil components in the EU and mitigation strategies for food. The aim of the seminar is to give a comprehensive overview of the latest findings and to cover all relevant aspects of the contamination with mineral oil components in food.

The seminar of the German Society for Fat Science is aimed at all interested parties from the monitoring authorities, official and private laboratories and industry who are involved in quality control, analysis, evaluation and marketing of food and who have to make decisions on mineral oil components.

We would be pleased to welcome you on 10 and 11 June 2021 at the Hotel Seminaris in Berlin to the seminar of the German Society for Fat Science.

Save the date. For updates and information:

https://veranstaltungen.gdch.de/tms/frontend/index.cfm?l=10614&sp_id=2

OFIC 2021

June 15-16, 2021 - Kuala Lumpur, Malaysia

I am pleased to inform our sponsors, supporters and registered participants that OFIC 2021 under the theme: Oils & Fats Industry: Managing Change Through Transformation is making good progress. The programme with eminent speakers is almost finalized, the response to the exhibition is encouraging and there will be address by winner of TSO International Special Award. In order that OFIC will be accessible to international participants and to Malaysians who are unable to attend physically, it will be conducted both physically and virtually. OFIC has been planned for the industry and the research community and MOSTA is most grateful for the excellent support from the industry. How-

ever, with OFIC running two modes and good technical programme, we hope more participants will take advantage of the affordable and convenient arrangement. Under the difficult circumstances we are operating. I would like to acknowledge the work of the organizing committee. I hope more members of the industry and research community will join us. I look forward to welcome all of you at this historic event.

Who Should Attend OFIC 2021

OFIC 2021 is designed for those involved in the oils and fats industry including the following:

- Industry Captains and CEOs
- Planters and Mill Engineers
- Refiners and Processors of Consumer Goods
- Oleochemical and Biofuel Producers
- Quality Assurance Personnel and Process Engineers
- Academics and R & D Personnel
- Scientists and Technologists
- Traders, Analysts, Investors and Financiers
- Economists and Policy Makers
- Environmental and Social NGOs
- Government Agencies

Academician Emeritus Prof. Tan Sri Datuk Dr. Augustine S H Ong President, MOSTA

For information and updates:

<http://mosta.org.my/wp-content/uploads/2021/02/OFIC-2021-Anncmt-Prog-Draft-11.pdf>

Feed2021

International Feed Conference

23-24 June, 2021 – Vienna, Austria

Feed2021 is the seventh in a series of conferences initiated by the European Union's leading reference laboratories and research institutions in animal feed.

Originally planned to be held in June 2020 for the challenging situation of the COVID-19 the conference has been postponed to the date June 23rd to June 24th, 2021!

As seen in 2020 the availability of sufficient and safe feedingstuff is still a key challenge in modern agriculture. While the topic of undesirable substances in feed remains a major issue, the globalisation of the feed business has further reinforced the need for efficient tools for traceability of feed ingredients. Moreover, the constantly increasing demand for food from animal origin, along with limited resources triggers the need for evaluating new sources of feed ingredients such as insects and efficient feed production. Additionally, the impact of climate change on feed production should be also taken into account. Keeping the feed safe and sustainable therefore requires a multidisciplinary

approach, bringing together allstakeholders, including the industry.

The Organization Committee of this International Feed Conference tried to cover the current interesting areas for animal feed, which will be presented within the following five sessions:

- Feed Safety
- Feed Fraud and Feed Authenticity
- Natural Toxins and Impact of Climate Change
- Sustainability and Circular Economy in the Area of Feed
- Impact of Feed on Animal Health and Welfare

In today's world, sharing of scientific knowledge, research findings, laboratory methods and strategies within the scientific community has become a necessity. The aim of this conference is to bring scientists, researchers, laboratory personnel, policy-makers from governmental and non-governmental organizations and people from industry on a single platform where they can share their knowledge, scientific experiences and experiments on subjects crucial to animal feed. With the participation of international experts, we hope that productive discussions will stimulate new creative ideas to translate new discoveries into better practice and application.

We will keep you informed about any news and changes via the feed conference newsletter (subscribe under feedconference2021@ages.at).

Language: The conference will be held in English. No interpretation will be provided.

The preliminary program is now available.

For information and updates please see:

<https://feed2021.ages.at/home/>

ISEKI-Food 2021

June 23-25, 2021 - Cyprus CY

The ISEKI-Food Association (European Association for Integrating Food Science and Engineering Knowledge Into the Food Chain) and the Cyprus University of Technology are organising the 6th International ISEKI-Food Conference (ISEKI-Food 2021) to be held in Nicosia, Cyprus, 23-25 June 2021 and will explore the theme:

"Sustainable development goals in food systems: challenges and opportunities for the future".

The general aim of the ISEKI-Food conference series (Porto 2008, Milano 2011, Athens 2014, Vienna 2016, Stuttgart 2018) is to contribute to the creation of an "open" international forum for researchers, education scientists, technologists and industry representatives as well as food consumers, to promote constructive dialogue and collaboration on topics relevant to Food Science and Technology, Industry and Education and to present and disseminate the results of the activities developed by the ISEKI-Food network projects.

Mark on your Calendars.
For further information please visit:
<http://iseki-food2020.isekiconferences.com/en/>

FOODCONF 2021

July 12-14, 2021 - Melbourne, Australia

The Annual conference on Food Science and Technology will be held for the first time in Melbourne, Australia from July 12-14, 2021. The meeting will offer an all-encompassing perspective on the underlying concepts behind food science, and their application towards food technology. FOODCONF 2021 welcomes participants worldwide, focusing on research in food science and its advancement through networking and sharing of research to enhance learning and career opportunities.

For informations and update:
<https://www.foodconferencesaustralia.com/about>

Edible Oil/Products Processing Course

August 01-04, 2021 - College Station, Texas

Sign Up for Courses, Pilot Plant Demonstrations, and more.

A Research and Development Facility for Fats and Oils Fats and Oils R&D Center LLC., is a brand new research and development facility close to Texas A&M University campus at College Station, Texas. This center processes and develops diverse agricultural and animal products (food, feed, feedstock's) including various edible oils and industrial ingredients. The center leads to the possibility of new ingredients in various commercial food and feed applications.

The center conducts basic research and provide toll processing of edible, non-edible oils, animal fats, analytical testing, technology development and trainings to trade associations, State, federal and international agencies.

The research center safely offers the following services, which are unique:

- Pilot and bench scale refining (degumming, bleaching, and deodorizing) of various edible fats and oils
- Pre-treatment for various biodiesel/biofuel feedstock's (animal fats, used cooking oil, non-edible oils etc.,)
- Vegetable oil modifications for various food application (transesterification, winterization, fractionation etc.).
- Deep frying testing and sensory evaluation.
- Provides educational training (hands on) in the form of class and practical lab demonstration in the fats and oils area.
- Provides one-o-one individual training (or group training) to acquire basic knowledge of fats and

oils chemistry through bench scale and pilot scale demos.

- This new innovation center of oils and fats is dedicated to improving the quality and processing characteristics of various fats and oils in general and edible oil in particular including biodiesel and biofuel.

For information:
<https://fatsandoilsrnd.com/annual-courses/>

International Conference on Food Technology & Nutrition

September 13-15, 2021 - Hampton by Hilton Paris Clichy, Clichy, France

This International Conference on Food Technology and Nutrition would focus on how the economies of many countries are impacted based on the food industry, how increasing the consumers have started using processed food more than the staple ones, how the world is adopting to the multi trillion global food processing technology business, employment in the food industry, Recent advances in food processing and Technology to meet the increasing productivity demands, how the industry is adopting sophisticated automation, control and monitoring methods & techniques and more.

Add To Calendar!

For information and updates:
<https://10times.com/food-technology-nutrition-paris>

Future of Surfactants Summit North America

September 22-23, 2021 - Boston, MA, USA

ACI's 5th Future of Surfactants Summit North America will once again bring together senior executives and experts from the surfactants industry: manufacturers, raw material producers and suppliers, as well as consultants, regulatory affairs bodies, associations and other industry specialists in the cosmetic, agricultural, pharma sector, to discuss the latest challenges and developments making an impact on the industry.

In 2021 the event will discuss topics such as Raw Materials Supply & Demand, Regulatory Issues & Supply Chain Activity, Analysis of Bio-based Surfactants as well as the Use of surfactants across various industry sectors and Evolution of Performance & Applications.

Join us in Boston for two days of exchanging perspectives over the North American surfactants market and not only, learning about the huge market potential and taking advantage of the excellent networking opportunities with your peers.

Key Topics:

- Future of Surfactants Market Overview
- Global Regulation in Surfactants: Meeting the Standards and Overcoming the Challenges

- Bio Based Surfactants: Driving towards a more Renewable and Cost Effective Manufacturing Process
- Implementing Sustainable Strategies in the Surfactants Industry
- Satisfying Consumer Demands in the Industry
- Enhancing the Performance of Surfactants
- Capitalising on and Applying the Technological Developments into the Industry
- Discussing the Application of New Innovations and Methods for Surfactants
- Exploring the Future of Packaging

Who will attend:

Consumer product manufacturers, Surfactant manufacturers, Cosmetic product / ingredient formulators, raw material producers & suppliers, product developers, regulatory affairs specialists, personal care brand owners, natural cosmetic /ingredient producers, consultants, cosmetic associations, equity firms, regulatory affairs specialists, oleochemicals companies, retailers

Save the date.

For more information:

<https://www.wplgroup.com/aci/event/surfactants-summit-america/>

International Specialized Exhibition Oil and Fat Industry 2021

September 22-24, 2021 - Kyiv, Ukraine

The International Specialized Exhibition "Oil and Fat Industry" is a platform for dialogue between representatives of fat and oil companies, the exhibition is aimed at promoting modern advanced technologies of oil and fat production.

The exhibition will feature seed material, plant protection products, raw materials, modern equipment, advanced technologies for the production of oil and fat products, the latest control methods, equipment for the storage and processing of oilseeds, the production of animal feed, laboratory and weighing equipment, high-quality products from natural raw materials ecc.

Key topics:

- agro technology, biotechnology
- technologies of production, processing, storage, economy
- seed material
- equipment for cleaning, calibration, drying, seed dressing
- extraction and processing of oils and vegetable fats
- production of vegetable proteins, margarines, mayonnaise
- production of culinary and confectionery fats
- manufacture of toilet and laundry soap

- processing of oil seeds for the production of feed and animal husbandry
- processing of oil seeds for the biofuel industry
- agricultural machinery
- equipment, machines, mechanisms
- presses and pressing plants
- refining plants
- laboratory equipment
- instrumentation and automation
- standardization, certification, metrology
- quality control of agricultural products, certification, labeling, GOSTs, TU
- container, packaging, equipment, for storage
- energy saving in the fat and oil industry
- special transport
- cargo - transport equipment
- logistics

Tasting of vegetable oils:

"Vegetable oils are a reliable way to a healthy life" (sunflower, rapeseed, mustard, linseed, sesame, safflower).

The participants of the exhibition are agricultural producers, oilseed processors and traders, government agencies, industry organizations, private enterprises, leading domestic and international agricultural experts, key exporters, consumers of oilseeds, representatives of scientific organizations and others.

Organizers of the exhibition

LLC SP "Agroinkom"

Tel./fax: +380 44 593 19 01

E-mail: info@agroinkom.com.ua

<http://www.agroinkom.com.ua>

14th World Congress on Polyphenols Applications

September 23-24, 2021 - Valencia, Spain

On behalf of the International Society of Antioxidants in Nutrition and Health (ISANH), the International Society of Microbiota, and the Scientific Committee, we are delighted to announce that the 14th World Congress on Polyphenols Applications: Spain Polyphenols 2021 will be held in Valencia, Spain, on September 23-24, 2021.

The 2021 World Congress on Polyphenols will follow the tradition of the previous editions of the conference and will bring together experts from academia and industry to discuss the latest scientific advances in fundamental and applied research on polyphenols. While the focus of the conference will be on food and nutrition research, also pharmaceutical and medical sciences, as well as related disciplines such as microbiology and biotechnology, will be covered.

We particularly welcome contributions to the following areas of research on polyphenols:

Chemistry of polyphenols including synthesis and analysis of metabolites and reactions of phenolic compounds

Ongoing advances in analytical chemistry have provided us with an ever-increasing knowledge about the profile of phenolic compounds in plants and plant-derived foods. We will address studies on novel approaches in sample preparation, chromatographic separation and detection of phenolics, including hyphenated techniques such as LC-ion mobility mass spectrometry and LC-NMR spectroscopy. Presentations on the characterization of novel structures, reaction mechanisms, and the synthesis of phenolic metabolites are also highly welcome.

Polyphenols-microbiome interactions, bioavailability, metabolism and health effects

It is well known that phenolic compounds are extensively metabolized by the human microbiome and endogenous enzymes. Vice versa, phenolics taken up from food have an effect on the composition of gut microorganisms. This session will address the latest findings on the interplay of phenolics and microbiota from a cross-disciplinary view and will highlight the interrelationship between bioavailability, metabolism and bioactivity. We will also address recent research on the role of polyphenols in the prevention of degenerative diseases.

Technological, microbiological and biotechnological aspects of polyphenols

To increase our knowledge about the effects of processing on phenolic compounds, we will address studies related to conventional and novel technologies and their impact on the stability of phenolics. In view of the great importance of fermented plant-derived products, we also welcome studies on the fate of polyphenols during food fermentations. Other topics of interest will be the application of polyphenols as antioxidants for lipid and protein protection, the use of phenolic compounds as natural preservatives and colorants, and the sensory properties of polyphenols including volatile phenolics.

Innovations in industrial applications of polyphenols

The session will address approaches in product development, exploitation of novel sources of phenolic compounds, and new processes for extraction and formulation of polyphenols on an industrial scale. The interactions with your colleagues from many different countries will stimulate a creative exchange of ideas and challenges.

For updates: <https://www.polyphenols-site.com/>

**20th International Metrology Congress
CIM 2021**

September 28-30, 2021 Paris

The next International Metrology Congress will be held from 28 to 30 September 2021 in Paris (France), in partnership with the Measurement World Show. The Congress is a showcase for industrial best practices and advances in R&D dedicated to measurements, analysis and testing processes.

200 technical presentations and 6 round tables sessions will address three main applications where trust in measurements is key:

Industry 4.0, Green Deal and Health.

During the technical sessions, experts from academy and industry will present the state-of-the-art knowledge and recent advances in various technical fields: mechanics, electromagnetism, flow, temperature, photonics, chemistry, biology but also data, AI, statistics, quantum technologies... And their implication in the key applications, also in the measurement process: quality, accreditation, conformity and risks, cost optimisation.

The audience is composed of 1000 participants from 45 different countries

- 70% end-users in industry from all sectors and laboratories
- 30% organisations, academics and researchers
- The topics of industrial issues developed during the round table session will be:
 - Metrology in the digital age
 - The role of Metrology and Quality infrastructures in the transition to Industry 4.0
 - Shopfloor measurement challenges
 - The future of diagnostics: a smart approach to health measurements
 - Industry emissions: metrology support to achieve the new requirements
 - New skills for the future metrologists

For updates:

<https://www.cim2021.com/home.html>

OILS+FATS 2021

International Trade Fair for Technology and Innovations

October 4-8, 2021 – Messe, München

oils+fats takes place at the trade fair center of Messe München. oils+fats is Europe's only Trade Fair for Business, Technology and Innovations. oils+fats showcases the latest trends and informs about the latest technological developments. That makes oils+fats the most important industry gathering for decision-makers in the oils and fats industry. Save the date.

For updates:

<https://messe-muenchen.de/de/technisches/veranstaltungen/oils-fats-2021.php>

Plant Protein Science and Technology

Forum - October 5-7, 2021

Millennium Knickerbocker-Chicago, IL USA

An international symposium on the analysis, nutrition and applications of plant proteins.

The third annual Plant Protein Science and Technology Forum aims to provide insights into the highly dynamic landscape of plant proteins and take a closer look at compelling advancements that will play an increasingly important role in providing solutions to help shape the systems that will nourish the world. Please plan to join us in Chicago

Live presentations combined with interactive question and answer sessions will give participants access to the latest information on the analysis, nutrition and applications of plant proteins. The forum will also bring together colleagues from around the globe to explore the future of plant proteins. Tentative featured topics:

- Processing and Utilization Technologies
- Emerging Technologies for Plant Protein Quality-based Supply Chains
- Human Health and Nutrition
- Companion Animal Nutrition: Dilated Cardiomyopathy (DCM)
- Sustainability
- Credible Application of Pulses in Human Health and Nutrition
- Increasing Consumer Awareness of Pulses Health Benefits
- Processing Pulse Foods
- Developing methods for Determining Pulse Products Quality and Safety

Save the date for the 2021 Plant Protein Forum

For more information:

<https://plantprotein.aocs.org/attend/save-the-date-for-2021>

Palmex Indonesia 2021

October 5-7, 2021 - Santika Premiere Dyandra Hotel, North Sumatra, Indonesia

The 12th PALMEX Indonesia 2021 is the only specialized Palm Oil event in Asia that brings together an international congregation of both upstream and downstream palm oil companies and also its supporting industries gathered in the capital city of North Sumatra, Medan to showcase the latest developments in the palm oil industry.

North Sumatra, home to one of Indonesia's largest concentration of oil palm plantations and also the presence of many supporting facilities such as palm oil processing plants making its capital Medan the perfect venue for the show. This unique event seeks to educate the public on the importance of the palm oil industry in Indonesia and the future trends of palm oil in the region. More than 7,000 industry professionals from more than

10 countries would be expected to turn up at this event. The international character and regional audience of PALMEX Indonesia provides unparalleled marketing, education and networking opportunities.

For more information and updates:

<http://palmoilexpo.com/>

International Conference for Sustainable Production of Oilseed Crops in the Mediterranean (iSPOCM 2021)

October 10-12, 2021 - Egypt - National Research Centre NRC

The conference is hosted by NRC, Egypt, from 10-12 Oct., 2021. This valuable event has been organized to provide an innovative and comprehensive overview of the latest research developments for sustainable production of oilseed crops in the Mediterranean.

It will feature highly respected internationally and nationally renowned keynote speakers who will share, discuss, debate, and dissect significant new developments and scientific advancements in the field of oilseed crops.

The comprehensive framework of topics and sessions sustainable production of oilseed crops provides a special opportunity for academic scientists, researchers, food industry representatives, representatives of government and NGOs from all parts of the world who are interested in the edible oilseed crops agriculture for fostering cooperation, exchange experience, gain new information and make contacts among the attendances.

The importance of this international event emerges from the importance of these oil crops as strategic crops and many of the Mediterranean countries have a gap reduction in the oilseed crops production. The conference will be dedicated to cover a wide spectrum of themes related to sustainable production of oilseed crops, i.e., Oilseed crops plant nutrition, physiology and production conditions, Breeding, genetics and genomics resources for sustainable production of oilseed crops, Micro-nutrient bio-fortification of oilseed crops to combat hidden hunger, Environmental sustainability and management of oilseed crops and wastes, Biochemistry, functional properties of the edible oils, processing and industrial applications, Application of fats, oils and their derivatives in food technology, special fats and olio-chemicals and Use the oilseed crops as biofuel. Our conference will facilitate networking, information exchange and collaboration within and among many sectors, academicians and researchers, private sector, the public sector and civil society; something of great importance to achieve sustainable food security and nutrition goals in locally and globalized world.

Oilseed crops (Sunflower, Canola, Peanut, Flax, Sesame, Cottonseed, Castor, Palm, Olive and other oilseeds) are most important and strategic crops in the Mediterranean countries. Number of these countries has a great reduction in the productivity and production of these crops especially in the south side countries where these countries pay a lot of costs to fill the gap between the production and consumption of edible oils by importing process. Oilseed crops have a great importance where can be used in direct consumption, edible vegetable oil, protein cake and meal required for the dairy and poultry industries as well as in many food industries. Our conference will consider a good opportunity and rostrum for brings together a variety of researchers from government, commercial and academic organizations, and different variety of companies who are interested in the edible oilseed crops agriculture to foster cooperation among them. The iSPOCM 2021 will provide the right place for sharing knowledge and experiences accumulated as well as introducing an innovative and sustainable solution for the oilseed sector. The results of our sharing and discussion during iSPOCM 2021 conference eventually contribute to achieve the Sustainable Development Goals.

Contact us:

Email: info@ispocm2021.com

For information and updates:

<http://ispocm2021.com/>

Euro Fed Lipid Congress and Expo

October 17-20, 2021 - Leipzig, Germany

Euro Fed Lipid Congress and Expo aims is the furthering of lipid science and technology and the cooperation and exchange of ideas between scientists and technologists at a European level.

The congress will also pay attention to the relationship between industry, academia and regulatory bodies

and public administration through pre-scheduled B2B meetings.

the German Society for Fat Science is very happy and proud to host the 18th Euro Fed Lipid Congress 17-20 October 2021 in Leipzig.

The motto of the congress, Fats, Oils and Lipids.

For a Healthy and Sustainable World, is still relevant in the second decade of the 21st century and not only interesting for academics and scientists but also for responsible stakeholder in the industry. Health and the sustainable use of the world's limited resources are aspects that also play an important role in the area of oils, fats and lipids. Therefore, the congress will feature in addition to well-known sessions like analytics, oxidation, olive oil or biotechnology also new aspects like bio-

economy/green deal, processing and sustainability or insect lipids. Thus, the Euro Fed Lipid Congress takes up the urgent questions of the present and tries to give answers for the future.

With a number of famous experts in the Organizing committee organizing the different sessions and coordinated by Markus Dierker (BASF) and Bertrand Matthäus (Max Rubner-Institut) a strong program with interesting key note speakers, invited lectures, awarded lectures, volunteer lectures and posters has been prepared. Therefore, we are sure that the 18th Euro Fed Lipid Congress and Expo in Leipzig will give the attendees the opportunity to get new insights and knowledge on fats, oils and lipids.

In addition to the lectures and posters, this congress will also offer the opportunity to meet old friends, but also to get to know new colleagues and exchange ideas in the field of oils, fats and lipids.

For information and updates:

https://veranstaltungen.gdch.de/tms/frontend/index.cfm?l=10713&sp_id=2

6th International Industrial Coating Technologies Exhibition

November 25-27, 2021 Istanbul Expo Center

Eurasia's Leading Industrial Coating Technologies Exhibition "International Industrial Coating Technologies Exhibition" PaintExpo Eurasia will take place collocate with Surface Treatment Exhibition Surtech Eurasia 25-27 November 2021, at Istanbul Expo Center, Turkey.

Industrial coating technologies are mainly used in automotive and sub-industries, railways, shipbuilding and shipyards, aviation industry, machinery manufacturing industries, metal and sheet processing industry, plastic processing industry, white goods, furniture, sports and entertainment, metal and glass facade constructions, window and door manufacturing, electronic industry, heating and cooling equipment manufacturing and packaging industries.

Similar to the Industrial Coating Technologies Exhibition Paintexpo which is organized biennially in Germany by FairFair, Paintexpo Eurasia is being organized by Artkim in Istanbul, Turkey for the 6th time and is gathering industry professionals from all around the World. The rapid improvement in the industry and the production volume in Turkey, especially in the wet-painting and powder-coating, application systems and spray guns, wet and dry paints, automation and feeding technologies, cleaning and pretreatment, drying and hardening, environmental technology, compressed air systems, air supply and exhaust air purification, water treatment, recycling and disposal, accessories,

measuring and testing technologies, quality assurance, paint stripping, contract coating services has provided momentum as the same growth and development in the coating industry

Why exhibit

Get a chance to meet industry professionals who are directly in your target market. Step ahead of your competitors by displaying your products and solutions. Create sales opportunities to promote your business and reach potential customers by the support of the extended promotional campaigns that are conducted before, during and after the show. Receive new orders. Increase your market share in Turkey which is one of the Europe's largest market. Strengthen your market presence and brand awareness

Exhibitor Profile

- Systems and Equipment for Wet Painting, Powder Coating and Coil Coating
- Application Systems and Spray Guns
- Wet Paints and Powder Coatings
- Automation and Conveyor Technologies
- Cleaning and Pre-Treatment
- Drying and Curing
- Environmental Technology, Air Supply and Exhaust Air Purification, Water Treatment, Recycling and Disposal
- Accessories (Covering Materials and Systems, Painting Hangers, Filters, Pumps)
- Measuring and Test Technology, Quality Assurance
- Paint Stripping
- Job-Shop Coating
- Services
- Training and Vocational Education
- Research Visitor Profile
- Coating Job-Shops
- Automotive Industry and Suppliers
- Commercial Vehicles, Railway, Ship and Shipyards
- Aviation and Aerospace
- Machinery Manufacturing
- Metal and Metal Sheet Processing
- Plastics Processing
- White Goods and Household Appliances
- Furniture (Wood and Metal)
- Sports and Leisure Products
- Metal and Glass Facade Construction
- Window Manufacturing
- Electronics Industry
- Heating and Cooling Industry
- Packaging Industry
- Radiator Manufacturers
- Bridges, Pipelines and Power Supply Lines
- Many Others.

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