

Report on the III Edition of International Conference on Food Chemistry & Technology (FCT-2017)

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Received: November 10, 2017

Accepted: December 09, 2017

Published: December 10, 2017

Citation: Jung MY. 2017. Report on the III Edition of International Conference on Food Chemistry & Technology (FCT-2017). *J Food Chem Nanotechnol* 3(4): 133-134.

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Published by United Scientific Group

Meeting Report

The third edition of **International Conference on Food Chemistry & Technology** concluded successfully on November 4, 2017 at *The DoubleTree by Hilton Baltimore-BWI Airport* Baltimore, MD, USA with a focus on current and future challenges in food research.

III International Conference on Food Chemistry & Technology (FCT-2017) organized by **United Scientific Group**, USA; gathered together the senior level experts with a perfect blend for multidisciplinary collaboration between young researchers, scientists, chemists, technologists and food industry representatives from all over the world focusing on latest technological developments in the food research.

FCT-2017 rendered presentations on

Food analysis, bioactive constituents, micronutrients, food additives and ingredients, enzymes and their applications in food, antioxidants, food structure, flavor and quality, food processing, packaging technologies, food safety, security and control, authenticity and integrity of food, food rheology, nutrition and functional foods, nutraceuticals and dietary supplements, role of probiotics and prebiotics, food nanotechnology and its applications, agriculture biotechnology, dairy science and technology, food marketing and economy, global issues and challenges, and food management and applications in food industry.

FCT-2017 Conference Report

In the beautiful city of Baltimore, the opening day of the conference (*November 2, 2017*) started with the inauguration by **Prof. Mun Yhung Jung**, Conference chair and Editor-in-Chief, Journal of Food Chemistry and Nanotechnology. And the session starts with **Prof. Richard E. Goodman**, University of Nebraska-Lincoln, NE, USA, keynote talk on "Scientifically sound evaluation of potential risks of food allergy and celiac disease of GMOs and novel foods". **Prof. Sherry A. Tanumihardjo**, University of Wisconsin-Madison, WI, USA, delivered the second keynote of Day 1 on "*Retention of carotenoids after household cooking of beta-cryptoxanthin biofortified maize flour and eggs*". Followed by **Prof. Catherine Bennetau-Pelissero**, University of Bordeaux, France, keynote presentation on "Isoflavones in modern soy-food: how to take the best part of them". Fourth keynote presentation by **Prof. Mun Yhung Jung**, Woosuk University, South Korea, delivered on "Direct derivatization combined with GC-MS/MS for the analysis of 2- and 4-methylimidazole in cola and dark beer". Fifth keynote presentation by **Dr. E. Elias Hakalehto**, Finnflag Oy, Finland, delivered on "Microbial proactive processing of food during digestion supports health functions and balanced microbiome" and final keynote talk on Day-1 ended with

Dr. Ronald Fritz, PepsiCo, Inc., NY, USA, delivered on “A case study of whole kernel contamination of grain: how its occurrence in gluten-free labelled oats complicates gluten assessment affecting marketplace compliance”.

After the keynotes, the session continued with the quality speaker presentations on the topics; food analysis, bioactive constituents, and micronutrients, food additives and ingredients; food safety, security and control, role of probiotics and prebiotics. The first day of scientific meeting finished.

Second day of the conference (*November 3, 2017*) started with the quality speaker session on food antioxidants, dairy science and technology, food structure, flavor and quality, authenticity and integrity of food, nutrition & functional foods, nutraceuticals & dietary supplements and followed by *Young Researchers Forum* then Day 2 ended with *Poster presentations*.

The last day of the conference (*November 4, 2017*) was mainly focused on food processing, packaging technologies, food rheology, shelf life, food nanotechnology & its applications, agriculture biotechnology, new trends in food science and technology, food marketing and economy, global issues and challenge, food management and applications in food industry. FCT-2017 finally concluded with the closing ceremony and certificate distribution.

USG is obliged to the scientific and organizing committee members, speakers and delegates of FCT-2017 for their outstanding support and participation.

Conference Proceedings

All accepted conference abstracts will be published in Journal of Food Chemistry and Nanotechnology (JFCN), a unique, peer-reviewed, open access journal covering food chemistry along with food nanotechnology, a newly evolving sector in the food science field. In addition, full text papers will also be considered for the journal upcoming issue.

JFCN is driven by active researchers in the field: (**Prof. Mun Yhung Jung**, PhD; Woosuk University, South Korea), as Editor-in-Chief; and our esteemed Editorial Board, who help ensure articles meet the high standards required for publication.

The journal will publish four issues a year, and will include key data, original research, short communication, mini- or comprehensive review papers, letters, and critical commentaries relating to food chemistry and food nanotechnology covering bioactive constituents and micronutrients, antioxidants, food flavor, active-packaging techniques, nanosensors for detection of contaminants and toxins, nanoencapsulation, nanofiltration, food safety and toxicology, enzymatic and microbial changes of food properties, quality control and assurance, nutrition, engineering, and analytical methods.