

## Report on the Fourth Edition of International Conference on Food Chemistry & Technology (FCT-2018)

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### Meeting Report

The 4<sup>th</sup> International Conference on Food Chemistry and Technology (FCT-2018) brought together more than 110 experts of the leading institutes and organizations to share their knowledge and research on the latest scientific advances in the field of food chemistry and food technology. The three-day event (FCT-2018) organized by USG United Scientific Group (A non-profit organization\*) at **Sheraton Berlin Grand Hotel Esplanade, Berlin, Germany** had its inaugural on November 5, 2018.

We had scientists, researchers and academicians from various universities having a diverse subject expertise from more than 30 countries gathered to a single scientific platform to discuss on the latest scientific advances in the field of food chemistry and technology that help to shape current and future challenges in food research. The program focused on the basic research to the latest advancements; and the role of food chemistry and technology, its applications in various domains of food research. There is nothing more powerful than when this elite community comes together to share ideas, research matters, and hope.

### FCT-2018 Conference Report

In the beautiful City of Berlin, the opening day of the conference (*November 5, 2018*) started with the inauguration by **Prof. Mun Yhung Jung**, FCT-2018 Chair and Editor-in-Chief: Journal of Food Chemistry & Nanotechnology. The keynote session started with **Dr. Imre Blank**, Head of R&D Networks, Nestle Fellow – Food Chemistry & Flavours, Nestle S.A, Switzerland; followed by **Prof. John O'Brien**, Director, The Food Observatory, United Kingdom; **Prof. Markus Fischer**, Director, Hamburg School of Food Science (HSFS), University of Hamburg, Germany; **Prof. Dieter Schrenk**, Head of the Dept. of Food Chemistry and Toxicology Technical University of Kaiserslautern, Germany; **Prof. Michael Rychlik**, (FCT-2018 Signing Authority), Chair of Analytical Food Chemistry (Head), Research Department Nutrition and Food Sciences (Director), Technical University of Munich, Germany; **Prof. Eckhard Floter**, Chair of Food Process Engineering Dept. of Food Technology and Food Chemistry, TU Berlin, Germany; **Prof. Mun Yhung Jung**, (FCT-2018 Chairman & Signing Authority), Director Agricultural and Food Product Analysis Center, Woosuk University, South Korea; and final keynote talk on Day-1 ended with **Mr. Jouni Pesola**, (on behalf of **Prof. E. Elias Hakalehto**) Kuopio University Hospital, University of Eastern Finland, Finland, University of Helsinki, University of Eastern Finland, CEO of Finnflag Oy, Finland.

After the keynotes, the session continued with the Special Talks from **Prof. Concettina La Motta**, University of Pisa, Italy; followed by **Dr. Ronald de Vries**, Westerdijk Fungal Biodiversity Institute, Netherlands; and final special talk on

Day-1 ended with **Dr. Berta Spasova**, Fraunhofer Institute for Interfacial Engineering and Biotechnology IGB, Germany. The first day of scientific meeting finished.

The second day of the conference (*November 6, 2018*) started with the quality speaker session on, **Chemistry of Food**: covered the topics as chemical composition of food, food biochemistry and food processing, analytical methods for food components, bioactive constituents, micronutrients, food additives and ingredients, antioxidants and lipid oxidation in foods, food structure, flavor and quality, role of chemical engineering in food industry, meat, poultry and marine foods, functional foods and functionality. We highly appreciated **Dr. Inge S. Fomsgaard**, Aarhus University, Denmark and **Dr. Isabel. M.P.L.V.O. Ferreira**, University of Porto, Portugal for their splendid support as session chairs. We had interesting, educational and inspiring oral presentations. Day-2 ended with **54 poster presentations** which provided ample opportunities for the budding researchers to interact with leading scientists.

The last day of the conference (*November 7, 2018*) was **mainly focused on Analysis of Food & Nutrition and Food Technology**: covered the topics as food and drug analysis, food safety, security and control, authenticity and integrity of food, nutrition, probiotics and prebiotics in food, nutraceuticals, dietary supplements, shelf life of food, food microbiology and fermentation technology, food preservation, packaging and labelling, dairy science and technology, food nanotechnology, postharvest technology, biocatalysis and agricultural biotechnology, food and bioprocessing engineering, new trends in food science & technology, industrial biotechnology in food industry, food management and applications in food industry, and economy of world food marketing and agribusiness. Talks went on with vivid discussions and interactions among delegates. We highly appreciated **Dr. Margit Cichna-Markl**, University of Vienna, Austria and **Dr. Zvi Hayouka**, The Hebrew University, Israel for their splendid support as session chairs on Day-3.

The third day conference ended with the *Young Researcher's Forum* which provided ample opportunities for the budding researchers interacting with food research experts and entrepreneurs. FCT-2018 finally concluded with the closing ceremony and certificate distribution.

We specially thank **Prof. Mun Yhung Jung** and **Prof. Michael Rychlik** as signing authority of the FCT-2018 conference and also, we would like to take this great opportunity to thank all the research experts, professors, directors, industrialists, students and young researchers for their constant support for making the conference a successful kickoff.

Throughout the course of this three-day event, the attendees got an exclusive opportunity to network and be involved in inspiring and interesting discussions of scientists and researchers, new trends in food chemistry and technology.

We would like to heartily invite you to our upcoming 5<sup>th</sup> International Conference on Food Chemistry and Technology (FCT-2019). We believe your extend support and valuable presence would help us mark another milestone to this annual event.

## Conference Proceedings

All accepted conference abstracts will be published in **Journal of Food Chemistry & 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**, Ph.D.; 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.