Journal of
Food Chemistry & Nanotechnology

https://doi.org/10.17756/jfcn.2026-227

Meeting Report

Open Access

Report on the Food Chemistry, Processing & Technology Summit (FCPT 2026)

Giorgia Sarais*

University of Cagliari, Italy

***Correspondence to:**
Giorgia Sarais
University of Cagliari, Italy.
E-mail: gsarais@unica.it

Received: June 08, 2026
Accepted: June 10, 2026
Published: June 11, 2026

Citation: Sarais G. 2026. Report on the Food Chemistry, Processing & Technology Summit (FCPT 2026). *J Food Chem Nanotechnol* 12(2): 48.

Copyright: © 2026 Sarais G. This is an Open Access article distributed under the terms of the Creative Commons Attribution 4.0 International License (CCBY) (http://creativecommons.org/licenses/by/4.0/) which permits commercial use, including reproduction, adaptation, and distribution of the article provided the original author and source are credited.

Published by USG United Scientific Group

The Food Chemistry, Processing & Technology Summit (FCPT 2026) was successfully held virtually on June 03, 2026, bringing together researchers, academicians, industry experts, and professionals from across the globe to discuss the latest advancements in food chemistry, food processing, and emerging technologies. The summit was organized under the theme **"From Molecules to Meals: Transforming Food Through Science and Technology."**

The conference provided an international platform for scientific exchange and featured presentations from experts representing India, Italy, Belgium, Brazil, China, the Czech Republic, and the Republic of Kosovo. Discussions covered a broad range of topics including functional foods, nutraceutical innovation, food fermentation, sustainable food systems, microbial biotechnology, food packaging, nanoplastic detection, antioxidant bioactive, and future food technologies.

The scientific program included distinguished presentations such as:

- Plant Cellular Agriculture for Functional Foods and Nutraceutical Innovation
- Functional Enrichment of Fermented Milk Using Nanovesicle Technology
- Sustainable Valorization of Agri-Food Residues
- Physicochemical Analysis of Kombucha Fermentation
- Microbial Resources for Deep Space Nutrition
- Bioactive Polyphenols and Human Health
- Nanoplastic Detection in Food Systems
- Sustainable Packaging and Food Preservation Technologies
- Advanced Functional Polymer Applications in Food Science

The organizing committee extends its sincere appreciation to all speakers, delegates, and contributors for their active participation and valuable scientific contributions. Special recognition is extended to **Dr. Giorgia Sarais (University of Cagliari, Italy)** for her support and service as an Organizing Committee Member, which contributed significantly to the success of the summit.

FCPT 2026 successfully fostered international collaboration, knowledge exchange, and interdisciplinary discussions aimed at addressing current and future challenges in food science and technology. The summit highlighted innovative approaches that support sustainable, safe, and nutritious food systems worldwide.

Building on the success of FCPT 2026, the organizing committee is pleased to announce the **2nd Food Chemistry, Processing & Technology Summit (FCPT 2027)**, scheduled to take place in **Kuala Lumpur, Malaysia**, where researchers and industry leaders will once again gather to advance innovation and collaboration in food science and technology.