

Joint Meet on 3rd International Conference on Food Safety and Health & 13th World Congress on Food Chemistry and Food Microbiology June 09-10, 2020 Webinar

Editorial Note

We had a huge success with the merge of 3rd International Conference on Food Safety and Health Webinar and 13th World Congress on Food Chemistry and Food Microbiology Webinar scheduled on June 09-10, 2020.

The significance of the meeting was achieved due to the accumulation of all the related group of spectators of research scientists to share their knowledge, research work, technologies, and furthermore trade of worldwide Information towards the correct crowd at ideal time. Congress has received a generous response from all over the world.

This has been organized with the aim to the corporate community and to create a platform for the exchange of information on technological developments, new scientific modernization and the effectiveness of various regulatory programs towards Food Safety Meet 2020 and Food Chemistry Meet 2020. The conference was organized around the theme "New Innovations in Food Technology and Research". The congress entrenched a firm relation of future strategies in the field of Food Science.

We would like to thank

- Aydin Kilic, University of RTE, Turkey
- Solmaz Saremnezhad, Islamic Azad University, Iran
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- Ishaya, Federal University of Technology, Nigeria
- Joshua M, University of Ghana, Ghana

We would like to thank each and every participant of Food Safety Meet 2020 and Food Chemistry Meet 2020 Webinar to make this a huge success. And special thanks to media partners for the promotion of our event.

We are happy to announce the 4th International Conference on Food Safety and Health and 14th World Congress on Food Chemistry and Food Microbiology scheduled during 22-23, 2021 which aim to bring together the prominent researchers academic scientists, and research scholars to exchange and share their experiences on all aspects of Food Sciences.

Major topics discussed to be covered in the webinar are Food Allergens, Food Microbiology, Food Chemistry, Food Processing & Technology, Dairy Technology & Safety, Food Toxicology, Seafood Conservation, Food Hazards and HACCP, Food Waste Management, Food Safety in Retail Foods, Food Adulteration and many more.