

THEME 1 : APPLICATIONS OF BIOTECHNOLOGICAL ACTIVE INGREDIENTS OF MICROBIAL ORIGIN IN THE FOOD INDUSTRY :

Communications presented under this theme should highlight the latest developments in the prospecting, characterization and application in the food industry of microorganisms (prokaryotes and eukaryotes), and their biomolecules (enzymes and metabolites).

THEME 2 : MOLECULES AND BIOACTIVE PLANT EXTRACTS: FROM EXTRACTION TO INCORPORATION INTO FOOD :

The current trend in sustainable development makes it more and more essential to valorize plant extracts. In the same vein, the current dynamics of the foodstuffs market oblige industrialists to constantly formulate new products by replacing synthetic ingredients by natural ones. However, this objective can only be reached if the processes of their obtaining and their incorporation are mastered.

THEMES



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THEME 3 : FOOD BIOSECURITY :

The target aim of this theme is progress and innovation in the field of food biosecurity, and this could be done through appropriate and effective methods of prevention, bio-conservation of food against pathogens and spoilage germs, and the integration of biomolecules or probiotics for the health and well-being of consumers.

THEME 4 : PROGRESS AND APPLICATIONS OF BIOTECHNOLOGIES IN THE SECTOR OF MEAT AND MEAT PRODUCTS :

This theme deals with the progress and application of biotechnology for meat and meat products industry. It includes innovative research; the improvement of animal production, meat production, transformation processes, the control of meat qualities, and the valorization of its by-products.