FOODCON 2026

PRISM

INTERNATIONAL CONFERENCE & EXPO ON

FOOD SCIENCE & NUTRITION

NOVEMBER 02-03, 2026 | VIRTUAL

www.foodscienceconference.com

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WELCOME TO FOODCON CONFERENCE

The International Conference on Food Science and Nutrition 2026, to be held Virtually from November 02–03, 2026, will serve as a premier global academic platform, bringing together leading researchers, scientists, industry experts, policymakers, and stakeholders to explore the latest advancements and future directions in food science and nutrition.

As global food systems face increasing pressure from population growth, changing dietary patterns, and sustainability challenges, the conference will address critical issues such as food safety, nutritional security, sustainable processing, functional foods, and the development of innovative food technologies. Emphasis will be placed on interdisciplinary and collaborative approaches to ensure resilient, safe, and nutritionally balanced food systems.

The conference will provide a unique forum for discussing cutting-edge research in areas including advanced food processing technologies, nutraceuticals, personalized nutrition, food packaging innovations, and supply chain optimization. Participants will also explore emerging trends such as alternative proteins, probiotic and prebiotic applications, and the integration of artificial intelligence and digital tools in food design and manufacturing.

In addition, sessions will examine regulatory frameworks, global nutrition challenges, public health implications, and strategies to enhance food quality, safety, and shelf-life. The program will also highlight industry–academia collaboration, innovation in product development, and the translation of scientific discoveries into scalable, real-world applications.

Attendees will gain valuable insights into recent scientific developments, technological innovations, and practical solutions that address the evolving demands of food science and nutrition. The conference aims to foster knowledge exchange, encourage interdisciplinary dialogue, and support the advancement of sustainable, health-oriented, and globally relevant food systems.

WHY TO ATTEND FOODCON 2026?

CUTTING-EDGE SCIENCE

Explore emerging research in food processing, nutrition innovation, and sustainable food systems.

FROM RESEARCH TO REALITY

Translate academic findings into real-world solutions with industry and technology partners.

CATALYSE COLLABORATIONS

Connect with academia, industry, and policymakers to launch joint initiatives.

ELEVATE YOUR PROFILE

Present your work, receive expert feedback, and increase global visibility.

STRATEGIC INSIGHTS

Learn future trends—from alternative proteins to climate-resilient nutrition.

BUILD LASTING NETWORKS

Meet mentors, peers, and global thought-leaders shaping food science.

INFLUENCE CHANGE

Contribute to discussions impacting policy, public nutrition, and sustainability.

WHO WILL ATTEND

ACADEMIC RESEARCHERS & SCIENTISTS

Food chemists, nutrition scientists, microbiologists, and food technologists.

INDUSTRY INNOVATORS & ENTREPRENEURS

R&D leaders, food-tech startups, ingredient developers, and processing firms.

NUTRITION & HEALTH PROFESSIONALS

Dietitians, clinicians, and public-health experts focused on nutrition.

REGULATORS & POLICYMAKERS

Government officials, food-safety authorities, and standards organizations.

BUSINESS & SUSTAINABILITY LEADERS

Investors and sustainability experts driving circular food systems.

FOODCON 2026
CONFERENCE SCHEDULE

NOVEMBER 02-03, 2026 | VIRTUAL

DAY-1 NOVEMBER 2, 2026

PLENARY & INVITED TALKS

8:30–9:00 Registrations

9:00–9:15 Welcoming Speech from the Conference Chairs

9:15–11:00 Plenary Talks

11:00–11:20 COFFEE BREAK

Theme: Functional Foods, Consumer Trends, and Health-Oriented Innovation

11:20–13:00 | Scientific Session I

Next-Generation Functional Snacks: Clean Label, Plant-Based, and High-Protein Innovations

Focus on reformulation strategies, sugar reduction, alternative proteins, and consumer-driven demand for convenient, health-promoting snack products.

13:00–14:00 LUNCH BREAK

14:00–16:00 | Scientific Session II

Nutraceuticals and Bioactive Compounds: From Functional Ingredients to Personalized Nutrition

Exploring scientific validation, bioavailability, delivery systems, and the growing role of nutraceuticals in preventive healthcare.

16:00–16:20 COFFEE BREAK

16:20–18:00 | Scientific Session III

Functional Beverages: Innovations in Hydration, Energy Systems, and Gut Health Drinks

Addressing market demand for low-sugar, probiotic, adaptogenic, and performance -enhancing beverage formulations.

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DAY-2 NOVEMBER 3, 2026

Theme: Processing Technologies, Convenience Foods, and Future Food Systems

9:00–11:00 | Scientific Session IV

Precision Sports Nutrition: Performance Optimization, Recovery, and Personalized Diets

Covering protein engineering, metabolic nutrition, and AI-driven personalized sports nutrition solutions.

11:00–11:20 COFFEE BREAK

11:20–13:00 | Scientific Session V

Advanced Preservation Technologies for Ready-to-Eat, Frozen, and Dehydrated Foods

Including freeze-drying, high-pressure processing (HPP), and innovations improving shelf-life while maintaining nutritional quality.

13:00–14:00 LUNCH BREAK

14:00–16:00 | Scientific Session VI

Smart Food Processing: Automation, AI, and Sustainable Manufacturing Systems

Highlighting Industry 4.0, digital twins, robotics, and sustainable processing approaches in modern food production.

16:00–16:20 COFFEE BREAK

16:20–18:00 | Scientific Session VII

Future Food Ingredients: Alternative Proteins, Functional Lipids, and Sustainable Sourcing

Exploring insect proteins, algae, precision fermentation, and environmentally sustainable ingredient innovation.

CONFERENCE KEY TOPICS

- High-protein and plant-based snack innovations
- Low-sugar, keto-friendly, and diabetic-friendly snack formulations
- Functional ingredients such as Dietary Fiber, Probiotics, and Adaptogens in Snacks
- Clean-label and organic ingredient sourcing for snack products
- Consumer behaviour and market trends in healthy snacking
- Novel bioactive compounds for health and wellness applications
- Herbal and botanical supplements for immunity and metabolic health
- Innovations in supplement delivery systems (capsules, gummies, powders)
- Private-label manufacturing and global supplement supply chains
- Regulatory and safety considerations for nutraceutical products
- Development of energy drinks and sports hydration beverages
- Natural caffeine sources, adaptogens, and nootropic beverage ingredients
- Sugar reduction strategies and natural sweeteners
- Ready-to-drink functional beverages with vitamins, probiotics, or collagen
- Consumer trends and innovation in the global beverage sector
- Development of whey, plant-based, and alternative protein ingredients
- Creatine, amino acids, and ergogenic supplements for performance enhancement
- Ready-to-drink protein beverages and high-protein functional foods
- Personalized sports nutrition and digital nutrition planning
- Clean-label and natural ingredient innovations in sports nutrition
- Freeze-drying and dehydration technologies for food preservation
- Nutritional retention in frozen and dehydrated foods

REGISTRATIONS

EARLY BIRD REGISTRATION ENDS ON 25 SEPTEMBER, 2026	REGULAR REGISTRATION ENDS ON 16 OCTOBER, 2026	FINAL REGISTRATION ENDS ON 02 NOVEMBER, 2026
ONLINE PRESENTER **$ 200**	ONLINE PRESENTER **$ 300**	ONLINE PRESENTER **$ 405**

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writeus@scientificprism.com
Australia: +61426926027
Prism Scientific Services Pty Ltd
302/480 Collins Street, Melbourne, VIC 3000, Australia
www.scientificprism.com
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