

The 1st International Symposium on “Greater Food”

Approach · Future Food Science and Technology Innovation

Organizers:

Beijing Academy of Food Sciences (BAFS), China

China Meat Food Research Center, China

Food Science, China Food Publishing Co., China (Indexed by EI)

Food Science and Human Wellness, China Food Publishing Co., China (Indexed by SCI)

Journal of Future Foods, China Food Publishing Co., China (Indexed by ESCI)

Co-organizers:

School of Food and Health, Beijing Technology and Business University, China

College of Biochemical Engineering, Beijing Union University, China

College of Food Science and Engineering, Beijing University of Agriculture, China

College of Food Science and Technology, Hebei Agricultural University, China

School of Food and Bioengineering, Xihua University, China

College of Life Science, Dalian Minzu University, China

College of Food and Biological Engineering, Qiqihar University, China

College of Food Science and Technology, Hebei Normal University of Science & Technology, China

College of Food and Biology, Hebei University of Science and Technology, China

Sponsors:

Beijing Ensoul Tech. Co., Ltd., China

Gujing Group, China

During the two sessions in 2022, Xi Jinping, general secretary of the Central Committee of the Communist Party of China (CPC), Chinese president, and chairman of the Central Military Commission (CMC), stressed that need to adopt an all-encompassing approach to food. The starting point and ultimate purpose of an all-encompassing approach to food is to conform to the changing trend of public's food consumption structure and to ensure that the public eats a safe, healthy and nutritionally balanced diet. At the same time, with the growth of the global population and the improvement of living standards, the human demand for protein is also increasing. However, traditional sources of animal protein face challenges such as environmental pressures, food safety issues and animal welfare. Therefore, there is an urgent need to develop a new protein meat production pathway that is efficient, environmentally friendly, safe, and sustainable, in order to address effective global food supply and safety and security. Development of alternative proteins represented by cultivated meat and microbial protein meat products, is fully in line with the guiding principle of the "Greater Food" Approach and is an important embodiment of obtaining calories and protein from plants, animals and microorganisms. An all-encompassing approach to food to guide future food science and technology innovation is of strategic importance to enhance the overall food supply and science and technology strategic security in China as well as to improve the sustainable development of the society.

The field of future food integrates many disruptive and frontier technologies such as Synthetic biology, Internet of Things (IoT), Artificial Intelligence (AI), Additive manufacturing, Food science, Microbiology, etc., and requires a great deal of original innovation work, which is the focus of this symposium. Beijing Academy of Food Sciences, China Meat Food Research Center, China and China Food Publishing Co., *Food Science*, *Food Science and Human Wellness* will be jointly organized “The 1st International Symposium on

“Greater Food” Approach·Future Food Science and Technology Innovation”.

The symposium will cover topics related to the future of food technology and innovation, such as Food bio-manufacturing, Sensory and oral processing of foods, Precision nutrition, High tech, Intelligent processing equipment, Food safety big data, Smart and green food packaging; and will focus on the latest progress and existing problems in the research of cultivated meat, microbial protein meat products, plant-based meat analogues and upstream and downstream research; will focus on the cell factory construction, large-scale cultivation of low-cost, etc., to explore the research trends of alternative proteins development. The symposium will display the latest scientific research results in this field domestically and internationally, set up a platform for industry-university-research between scientific research units and enterprises, and jointly promote China's alternative protein industry and the future of food science and technology innovation and development to embark on a new milestone.

This conference sincerely invites experts, scholars, and entrepreneurs engaged in food science research from universities, research institutes, food companies and other units at home and abroad to conduct in-depth exchanges and promotion of achievements; also provides a platform for food enterprises and instrument vendors to exhibit and seek scientific and technological cooperation. The conference lasts for 2 days and is tentatively scheduled for May 16-17, 2024. Location: Beijing, China.

All accepted papers will be published in one of the following journals: *Food Science* (Indexed by EI), *Food Science and Human Wellness* (Indexed by SCI), *Journal of Future Foods* (Indexed by ESCI), *Food Science of Animal Products*, *Meat Research*, and *Journal of Dairy Science and Technology*. Relevant experts, scholars, and entrepreneurs are welcome to participate in this international seminar, and actively submit papers and exhibits.

Symposium Content

Theme: “Greater Food” Approach · Future Food Science and Technology Innovation

Sub-forum topics:

1) Food bio-manufacturing

- (1) Synthetic biology and food resources
- (2) Enzyme engineering and food quality improvement
- (3) Fermentation engineering and food brewing
- (4) Selection and preparation of excellent food microbial strains
- (5) Genetic engineering and food safety
- (6) Food biological industry development strategy

2) Alternative protein technique

- (1) Plant-derived alternative protein and product development
- (2) Microbial alternative protein manufacturing
- (3) Bio-fermentation technology and cultivated meat
- (4) Innovation and sustainability in alternative protein processing
- (5) Application of cell factory in large-scale culture
- (6) Food safety risks, regulation and outlook for alternative proteins

3) Sensory science and oral processing of foods

- (1) Sensory measurement and evaluation
- (2) Sensory experience and sensory perception
- (3) Molecular gastronomy
- (4) Relationship between physical properties of foods and dynamic sensory perception
- (5) Relationship between instrumental measurements and human perception
- (6) Relationship between sensory responses, eating behaviors and nutrition

4) Precision nutrition and disease prevention

- (1) Large cohorts, big data and precision health
- (2) Individualized nutrition and disease prevention
- (3) Foods for special dietary uses & Food for Special Medical Purposes
- (4) Precision nutrition and immune function enhancement
- (5) Research and development of health food products
- (6) Application prospect of precision nutrition and related policy formulation

5) High-tech food processing

- (1) 3D printing of food
- (2) Prepared food processing
- (3) Food physical processing technology and engineering
- (4) Molecular Manufacturing
- (5) Sustainable and green manufacturing technologies
- (6) Advances in nanotechnology to ensure food safety, quality, and functionality

6) Food equipment and intelligent manufacturing

- (1) Food digital design and process optimization design
- (2) Intelligent control of food production
- (3) Intelligent food manufacturing equipment
- (4) Rapid non-destructive testing technology for food
- (5) IntelliSense technology and application
- (6) Research and development of intelligent food manufacturing and processing system

7) Food safety big data and detection technology

- (1) Single-molecule detection technology for food safety
- (2) Food safety traceability technology
- (3) Food safety risk assessment techniques
- (4) Food microbiological safety detection technology
- (5) Application of predictive microbiology to food quality and safety assessment
- (6) Application of blockchain technology in the food supply chain

8) Intelligent and green food packaging

- (1) Green materials and green technologies for food packaging
- (2) Innovative packaging for food takeout and bioactive delivery
- (3) Active, intelligent or combined packaging for foods
- (4) "Internet+E-commerce"-the new food logistics technology integration demonstration
- (5) Food intelligent packaging, storage and transportation
- (6) Emergency lifesaving food creation technology

9) Cross-disciplinary research on food

- (1) The exploration of new food materials and ingredients
- (2) Functional study of medicinal and edible homologous animal, plant and fungi

- (3) Food hazard screening, prevention and control
- (4) Loss minimization for edible agricultural products
- (5) Systematic research on the association between food intake, physical activity and health
- (6) Food consumer science

- Young Scientist Session
- Doctoral Session
- Postgraduate session

Note:

This forum is also arranged for posters of papers to be presented. All interested teachers and postgraduate students are welcome to apply, and places are limited, so please apply early.

Conference Styles

1. Delivering academic presentations by well-known experts and scholars at home and abroad.
2. Participants give presentation on related research results
3. Paper poster exhibition
4. Exhibition of instruments and equipment from participate enterprises.

Language

Chinese + English

Location

Beijing, China

Call for Papers

1) Manuscript submission

Papers shall be submitted in the attachment in “.doc” format only. Original research papers which have not been published or accepted for publication elsewhere will be published in *Food Science*, *Food Science and Human Wellness*, *Journal of Future Foods*, *Food Science of Animal Products*, *Meat Research*, or *Journal of Dairy Science and Technology* without extra charges after passing the peer review.

***Food Science* submission:**

Please log in to the web (www.spkx.net.cn), to submit a manuscript.

***Food Science and Human Wellness* submission:**

Please log in to the web (www.sciopen.com/journal/2097-0765), to submit a manuscript.

***Journal of Future Foods* submission:**

Please log in to the web (www.editorialmanager.com/jfutfo), to submit a manuscript.

***Food Science of Animal Products* submission:**

Please log in to the web (www.sciopen.com/journal/2958-4124), to submit a manuscript.

***Meat Research* submission:**

Please log in to the web (www.rlyj.net.cn) to submit the manuscript.

***Journal of Dairy Science and Technology* submission:**

Please log in to the web of (www.dairyst.net.cn) to submit the manuscript.

2) Publication fee for papers:

Once the manuscript has been approved, the author pays the page fee according to the written acceptance notice.

3) Registration

Delegates who submit conference papers, please submit the papers through the online journal editing system of six journals and obtain the manuscript number, then register for the conference in time, and fill in the title and number of the manuscript into the registration information.

Fees

Registration Fee (Program Book, Refreshments, Lunches, Welcome Dinner):

Personnel identity	Payment
Delegate registration	500 USD/person
Students registration	250 USD /person

Note: The accommodation during the conference will be arranged by the organizing committee at your own expenses. Conference fees include registration fees, materials fees and meals during the conference, but do not include paper publication fees.

Remittance matters

Participants are requested to remit the conference fee to China Food Publishing Co. as soon as possible after receiving the formal invitation letter (either paper or electronic version), so that the daily preparations for the conference can proceed smoothly.

Bank transfer information:

Beneficiary Banker's name: Industrial and Commercial Bank of China, Beijing Municipal Branch, Beijing, PRC

Beneficiary Banker's address: No. 48, Zhanlanguan Road, Xicheng District, Beijing 100050, PRC

Beneficiary's Name: China Food Publishing Co.

Address: No.70 Yangqiao, Fengtai District, Beijing 100068, China

Account Number: 0200049209024922112

Swift Code: ICBKCNBJBJM

Conference Important Information

1) Important Dates:

The paper submission deadline: May 10, 2024

Application deadline for oral presentation: April 25, 2024

Application deadline for poster: April 25, 2024

Registration deadline: May 10, 2024

2) Tentative agenda:

Time		Agenda
May 15, 2024	All-day	Registration
May 16-17, 2024	All-day	Conference

The Conference Secretary

Ms. Yuan Yue

Deputy Director, FOOD SCIENCE Exhibition Training Department, China Food Publishing Co., China

Address: No.70, Yangqiao, Fengtai District, Beijing, China

Tel: +86 10 83155446-8030, Fax: +86 10 83155436

E-mail: meeting@chnfood.cn

Website: <https://hy.spkxnet.cn/jff/index.jsp>