



Shaping the future of Food Chemistry research and drug safety and it's impact on Food Quality, Nutrition, Food Chemistry and drug Safety

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3rd European [Food Chemistry](#), and Drug Safety Congress analyzes how the body reacts to sustenance with changes in the recent [food developments](#). Because of its progression in innovation, sustenance has turned out to be more spotlights on body digestion and its pathway. Further sustenance and nourishment science center on how sicknesses, pathology, and issues can be averted and relieved with a lovable solid eating regimen. Apparently, nutrition and [food science](#) deal how certain diseases and conditions are caused by a certain dietary factor namely malnutrition, food allergies, and food intolerances.

Food Chemistry Congress 2020 which is going to be held during April 22-23, 2020 at [Florence, Italy](#) predominantly centers to address [Nutritionist](#), Dietitians, Clinical Nutritionist, Scientist, and Presidents, Founders, CEO's, business delegates, more young specialists and specialists from colleges, organizations and research labs giving a perfect space to share an understanding into the flow movement in Food Science and Nutrition. We have managed a few nutrition Meetings which made a stunning connection among the specialists and affiliations. [Food Science](#) and Nutrition conferences seem basic for the common nationals to remain healthy and fit for the span of life. Food Chemistry and Nutrition conferences are given importance in terms of ongoing research worldwide to ensure the health security which eventually pays attention to open up an opportunity.

[Sports nutrition](#) consumers in Italy are becoming increasingly educated about the different types of products available and their aims. While, initially, consumers main concerns were to build up muscle and hence they opted for sports protein, they are now becoming increasingly aware of the efficacy of products positioned for increase in energy, endurance, recovery

and strength. In Italy foodservice market is likely to witness a CAGR of 1.24% during the forecast period (2019 - 2024).

[Food Chemistry](#) plays an important part in the sustenance food science advances that make worldwide supplies accessible, as per Ohio State University. These advances are drawn from science, [nutritional science](#), food science, nourishment and previous researches to incorporate international science standards. The strategies which are being used to bundle and mark the end products should agree to Food, Nutritional and Drug Administration necessities. Additionally of significance is the trials and learning from the mistakes that go into making tasty sustenance's for purchaser utilization.

Each of our [Food conference](#) pages draw the attention of around of 22000+ unique visitors which embraces research icons, business experts, and renowned thinkers who endeavour to stitch a transforming experience with ample research ideas. Over 80% of our online visitors and participants are from developed countries like USA, [Canada](#), UK, China, South Korea, Germany, [Italy](#), France, Japan, Australia & UAE etc. Backed up by 5000+ employees and 50,000+ editorial board members of its accompanying journals, We aspire to circulate the latest explorative trends associated with [food and nutrition](#) through its annual Global Scientific Events which take place across the Americas, Europe, Middle East and AsiaPacific.

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