

# ATTEND IFT'S ANNUAL FOOD EXPO IN LAS VEGAS!



There are meetings. And then there are meetings of the mind. The most creative minds in food science and technology will be at IFT17, which will take place on 25–28 June 2017 at the Sands Expo Center in Las Vegas, Nevada. Make plans to attend the Institute of Food Technologists' annual event, where you will be inspired by the latest research, innovative solutions and groundbreaking thinking.

Take advantage of limitless opportunities to make new connections and expand your professional contacts. Immerse yourself in a community of more than 20 000 food professionals from 90+ countries committed to driving innovation and global sustainability. Attendees will include leaders in R&D, product development, and QA/QC, as well as executive management, marketing, new business development, and more from industry, government and academia.

The theme for IFT17 is "Go With Purpose". One aspect of this focus is to "Learn With Purpose" at IFT's educational programming, which will feature more than 100 scientific and technical symposia in tracks dedicated to Food Chemistry; Food Engineering; Food, Health & Nutrition; Food Microbiology; Food Processing & Packaging; Food Safety & Defense; Product Development & Ingredient Innovations; Public Policy, Food Laws & Regulations; Sensory Science; Sustainability; Professional Development; and Teaching & Learning. Furthermore, 700+ technical research presentations (posters) will be presented.

Another aspect of the theme is "Connect With Purpose" at the IFT food expo, which will house 1 000+ exhibiting companies occupying more than 20 900 square metres of exhibit space. On display will be ingredients, new product prototypes and applications, analytical instruments,

packaging, processing, QA/QC, nutrition tools, technologies, software and services. Attendees will be able to see, touch, taste and experience them first hand, plus meet directly with the people and teams behind their development. Find solutions to vexing formulation or quality problems, generate new ideas, meet with existing suppliers and identify potential new vendors.

For those attendees who want to learn even more, IFT17 offers nine short courses prior to the event. Short courses focus on current topics and are taught by experts in their respective fields. Topics will include Preventive Controls for Human Food, Clean Label Product Innovation, Certified Food Scientist Prep Course, Flavor Interactions in Foods, Food Science for the Non-Food Scientist, Formulating for Function: Understanding the Application of Gums and Starches in Food, Fundamentals of Sensory Science, Labeling Requirements and Implications for Foods Marketed in the U.S., and Sparking Innovation and Creativity.

For more details and registration information on IFT17,  
please visit [www.iftevent.org/](http://www.iftevent.org/)