

Advancements in Food Science and Technology on display



The city of Chicago is known for several culinary dishes – from Italian beef sandwiches and deep-dish pizza to Chicago-style hot dogs garnished with tomatoes, onion, sweet pickle relish and mustard. But, come July 13–16, 2013, Chicago's food prowess will extend to greater heights. It will host the IFT Annual Meeting & Food Expo® where more than 20 000 Food Science and Technology professionals from around the globe will gather to learn about new food science innovations, applications and trends.

The event provides attendees with opportunities to discover the latest science and its applications at the Scientific Programme; to see, touch, taste and experience the newest ingredients, products and technologies at the IFT Food Expo, and to receive focused, practical education at the Pre-Annual Meeting Short Courses. The courses are highly interactive and incorporate group exercises, case studies, best practices, practical applications and more in a collaborative, collegial environment.

With nearly 100 sessions and 1 500+ technical presentations slated, the Annual Meeting's Scientific Programme is unparalleled in terms of the breadth and depth of its content. The Food Expo attracts the largest number of global food industry suppliers in North America; about 1 100 exhibitors will be on hand at Chicago's McCormick Place.

The Annual Meeting & Food Expo® is also an excellent networking opportunity; those who attend will have a chance to learn about new career opportunities or speak with new talent at the Career Center Live and to take part in festive events like the annual Networking Reception.

The Scientific Programme offers a variety of tracks, such as Food Safety & Defense, Food, Health & Nutrition, Food Processing and Packaging, Product Development and Ingredient Innovations, Sustainability, Public Policy, Food Laws & Regulations, Food Chemistry, Food Microbiology, Food Engineering and Sensory Science. The sessions are clearly identifiable by specific topics and level of expertise, so it's easy to build a learning experience tailored to your particular needs.

About 1 100 exhibiting companies at Food Expo will highlight the latest advances in food ingredients, product development, analytical instrumentation, food safety and quality, processing and packaging technologies and services. Many exhibitors will sample food and beverage prototypes, which are designed to ensure that attendees enjoy an elaborate menu of formulation inspiration. Specialty & Trend Pavilions on the show floor will include Asia-Pac, Food Safety & Quality, Global New Products/presented by Mintel, Healthy Food Ingredients, Organic Food Ingredients, Special Events Pavilion and Taste the Trend presented by Innova Market Insights.

On Saturday evening, July 13, an awards celebration will honour 2013 IFT Achievement Award winners and the newly elected IFT Fellows. This will be immediately followed by the Networking Reception. The keynote session featuring a renowned guest speaker, an announcement and presentation of the Food Expo Innovation Awards, and other activities will take place on Sunday morning, July 14.

For more details on the IFT Annual Meeting & Food Expo®, please visit www.ift.org/IFT13. Registration and housing opens March 1.

