MINDSPAC

Brochure

3rd Global Conference on FOOD SCIENCE & NUTRITION

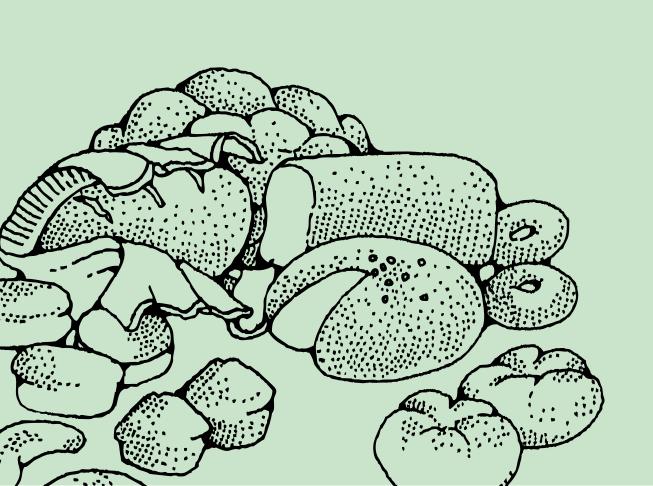
Theme: Transforming Food and Nutrition Through
Scientific Excellence

Date: July 13-15, 2026

Venue: Radisson Hotel Zurich Airport, Switzerland











Invitation

Mindspace Conferences is delighted to invite you to attend the "3rd International Conference on FOOD SCIENCE & NUTRITION" scheduled to be held in Radisson Hotel Zurich Airport, Switzerland from July 13-15, 2026. The conference will focuson the theme of "Transforming Food and Nutrition Through Scientific Excellence" and will feature quality sessions, case-based presentations, research assessments, and group discussions led by global researchers who are experts in providing practical tips for daily clinical practice and professional growth in the field of FoodScience & Nutrition.

The conference will cover a wide range of advanced research topics in FoodScience & Nutrition, from basic to advanced, offering valuable insights into the latest advancements in the field. The detailed agenda of the FoodScience Conferences 2026 will include keynote presentations, oral sessions, panel discussions, poster presentations, workshops, symposiums, and a young researchers' forum, providing ample opportunities for learning, knowledge exchange, and networking. We look forward to welcoming you to this prestigious event and anticipate your valuable contribution to the discussions. Please kindly have a look at the tentative agenda for your reference. Thank you for considering our invitation, and we eagerly await your confirmation of attendance.





About Past conference



The inaugural 2nd International Conference on Food Science and Nutrition, organized by Mindspace Conferences, took place from November 17-19, 2025, at Hampton by Hilton Rome North Fiano Romano | Rome, Italy. This prestigious event brought together leading researchers, scientists, and industry experts from around the world to discuss and share insights on the latest advancements in food science and nutrition technologies. The conference featured a comprehensive program, including keynote speeches, panel discussions, and technical sessions on a wide range of topics related to food science and nutrition. Subjects covered included Food Chemistry, Nutritional Biochemistry, Food Safety, Functional Foods, and Nutrigenomics. Esteemed experts delivered keynote addresses, offering profound perspectives on the future of food science and nutrition, highlighting innovative research and emerging trends. Attendees had ample opportunities to connect with peers, exchange ideas, and explore potential collaborations. The conference facilitated a dynamic environment for networking, allowing participants to engage in meaningful discussions and build professional relationships that could lead to future projects and partnerships. An exhibition area was a key feature of the conference, where companies showcased their latest innovations and solutions in food science and nutrition. Exhibitors presented cutting-edge technologies and products, ranging from advanced food processing techniques to novel nutritional supplements and sustainable packaging solutions. This provided attendees with insights into the practical applications of recent scientific advancements. The 1st International Conference on Food Science and Nutrition was a resounding success, fostering knowledge exchange and sparking new initiatives to advance the global food science and nutrition agenda. Positive feedback from participants underscored the conference's pivotal role in promoting groundbreaking research and practical applications in the field. Attendees praised the event for its well-organized sessions and the high quality of the presentations and discussions. Overall, the International Conference on Food Science and Nutrition facilitated crucial discussions and knowledge sharing among experts in the field. It provided a platform for presenting innovative research and exploring new directions in food science and nutrition, contributing significantly to the advancement of the field and the promotion of sustainable food practices globally.





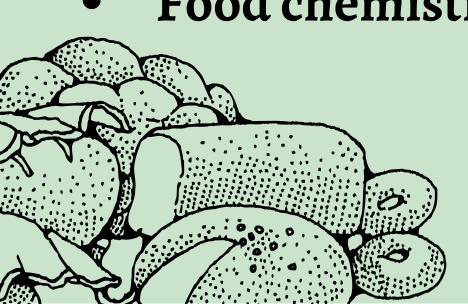


SCIENTIFIC SESSIONS

- Food Preservation
- Principles of Food Science
- Food Nutrition and Dietary supplement
- Chemistry and Bio Chemistry of Foods
- Food and Chemical Toxicology
- The Human Microbiome
- Probiotics and Functional Foods
- Food addiction and eating disorder
- Food Hygiene and Sanitation
- Green Food Processing & Packaging Technologies
- Nutritional Disorders
- Nano Biotechnology
- Food-borne illness and allergies
- Healthcare and Nutrition
- Food Quality and Safety Regulations
- Food borne diseases and remedies
- Geriatric Nutrition
- Prebiotics and Probiotics food
- Food Production and Consumption
- Food Waste Management

NutritionalImmunology & Food Allergies

Food chemistry and Microbiology





About City

Zurich, Switzerland's largest city, effortlessly combines modernity and tradition. Originally founded as Turicum in Roman times, it grew into an important medieval town and a center of the Swiss Reformation. Today, Zurich is a global financial hub, hosting major banks, the Swiss stock exchange, and thriving industries in tech, life sciences, and tourism. The city boasts a rich history, world-class museums, theaters, and music festivals, making it a vibrant cultural destination.

Known for its high quality of life, Zurich offers excellent public transport, healthcare, safety, and cleanliness. With stunning parks and easy access to nature, it is a desirable place to live and visit. The city is also home to ETH Zurich, one of the world's top universities, enhancing its reputation as a center for education and innovation.

Zurich's culinary scene is diverse, offering both Swiss and international cuisine. The city hosts various cultural events, including the Zurich Film Festival and the Zurich Street Parade, a world-famous electronic music festival. Lake Zurich is a popular spot for swimming and sailing, while the nearby Uetliberg mountain provides hiking and panoramic views.

Zurich's clean, green environment includes numerous parks, bike paths, and pedestrian-friendly streets. The city is also home to a wealth of cultural offerings, including museums, galleries, theaters, and historical landmarks. Its Old Town (Altstadt) features narrow streets and medieval buildings, with landmarks like the Grossmünster and Fraumünster churches, known for their stunning stained-glass windows by Marc Chagall.

As one of the world's leading financial centers, Zurich is home to major international banks like UBS and Credit Suisse, further cementing its status as a global financial powerhouse.















Benefits For Attendees

- 1. A certificate of participation & appreciation will be given to the participants by the International Organizing Committee.
- 2. Opportunity to organize a workshop/symposium upon prior request.
- 3. Publication of abstracts in conference souvenirs.
- 4. Translators will be available at the venue for translation into English.
- 5. Soft copy of the certificates will be sent upon prior request.
- 6. One best exhibitor will be awarded USD 1500.
- 7. Best 3 oral presentations will be awarded USD 1000 each.
- 8. Best 5 poster presentations will be awarded USD 500 each.
- 9. Special discount is available for group participants.
- 10. Conference pictures and videos will be shared with participants without any additional wages.





The procedure to Attend

You're Invited

Submit your Abstarct

Get Abstarct Acceptance

Register for the conference









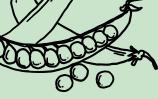


Registration Details

Category	Only Registration	2 Nights Accommodation	3 Nights Accommodation	Exhibitor
Academic	899 USD	350USD	500USD	
Business	999 USD	450USD	650USD	3000 USD
Student	599 USD	600 USD	700USD	

For Exhibition and Sponsorships

Contact us at contact@mindspaceconferences.com







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