

### **OBJECTIVE AND SCOPE**

The theme of the upcoming International Food Congress is: "Novel Approaches in Food Industry". The congress will be held in the Pine Bay Holiday Resort-Kuşadası from May 26-29, 2014. This congress will highlight the most important areas of recent Research & Development in Food Science and Technology as well as explore relevant and interesting topics for the future. The congress will also provide accurate and updated scientific information and trends for the discipline of food science and technology. This congress will provide a forum for the exchange of ideas and authoritative views by leading scientists, as well as business leaders and investors in the food industry. Outstanding keynote speakers and wellknown leading scientists and experts from around the world will be sharing their knowledge with us. Company executives, as well as speakers from universities, research centers and governmental institutions will discuss scientific and technical developments in detail. We cordially invite you to contribute to the success of this congress with your participation.

**Congress Organizing Committee** 

## **ORGANIZING COMMITTEE**

#### Chairperson:

Prof. Dr. Şebnem TAVMAN Members:

Prof. Dr. Semih ÖTLEŞ Prof. Dr. Taner BAYSAL Prof. Dr. Yekta GÖKSUNGUR Assoc. Prof. Dr. Duygu KIŞLA Assist. Prof. Dr. Özgül ÖZDESTAN Dr. Gülten TİRYAKİ GÜNDÜZ



## **MEETING SITE**

The Congress will be held at the Pinebay Resort Hotel in Kuṣadası, Aydın. Kuṣadası is a resort town on Turkey's Aegean coast and the center of the seaside district of the same name in Aydın Province. Kuṣadası lies at a distance of 95 km (59 miles) to the south from the region's largest metropolitan center of İzmir, and 71 km (44 miles) from the provincial seat of Aydın situated inland. Its primary industry is tourism.

Kuşadası caters to tourists, arriving by land, and as the port for cruise ship passengers heading to Ephesus. In a controversial deal in 2003, the previously public-owned port was leased to a private company and renovated to attract luxury cruise liners.

Kuşadası, is reputed as one of the most attractive cities of the Aegean, as it is close to the important historical sites including Ephesus, Temple of Artemis, Goddess Artemis, House of Virgin Mary, Seven Sleepers, Didyma, Priene, Miletos - the principal of ancient times, and ideal for sightseers. Kuşadası has a typical Mediterranean climate with hot summers and mild winters, providing a long tourism season. The city is bathed in sunshine for 300 days of the year.

### COMMUNICATION

### Congress Secretariat:

Assist, Prof. Dr. Özgül ÖZDESTAN
Dr. Gülken TİRYAKİ GÜNDÜZ
Ege University, Faculty of Engineering
Department of Food Engineerin
35100 Bornova, Izmir, Turkey
E-mail : 2014nafi@gmail.com
Tel : +90 232 388 23 95
Fax : +90 232 747 75 92

### Organization Secretariat:

Dahla Iounsm

Burak KIRKIM
E-mail: burak@dalyatur.com
Phone: +90 232 464 88 30 Ext: 120
Fax: +90 232 464 88 31
Ext: +90 232 464 88 31
Kahramarlar / IZMIR - TURKEY
www.dalyatur.com

Palya:

\*\*Palya\*\*

\*\*Palya\*\*

\*\*Palya\*\*

\*\*Palya\*\*

\*\*Palya\*\*

\*\*Palya\*\*

\*\*Palya\*\*

\*\*Palya\*\*

\*\*Palya\*\*

\*\*Palya\*\*

\*\*Palya\*\*

\*\*Palya\*\*

\*\*Palya\*\*

\*\*Palya\*\*

\*\*Palya\*\*

\*\*Palya\*\*

\*\*Palya\*\*

\*\*Palya\*\*

\*\*Palya\*\*

\*\*Palya\*\*

\*\*Palya\*\*

\*\*Palya\*\*

\*\*Palya\*\*

\*\*Palya\*\*

\*\*Palya\*\*

\*\*Palya\*\*

\*\*Palya\*\*

\*\*Palya\*\*

\*\*Palya\*\*

\*\*Palya\*\*

\*\*Palya\*\*

\*\*Palya\*\*

\*\*Palya\*\*

\*\*Palya\*\*

\*\*Palya\*\*

\*\*Palya\*\*

\*\*Palya\*\*

\*\*Palya\*\*

\*\*Palya\*\*

\*\*Palya\*\*

\*\*Palya\*\*

\*\*Palya\*\*

\*\*Palya\*\*

\*\*Palya\*\*

\*\*Palya\*\*

\*\*Palya\*\*

\*\*Palya\*\*

\*\*Palya\*\*

\*\*Palya\*\*

\*\*Palya\*\*

\*\*Palya\*\*

\*\*Palya\*\*

\*\*Palya\*\*

\*\*Palya\*\*

\*\*Palya\*\*

\*\*Palya\*\*

\*\*Palya\*\*

\*\*Palya\*\*

\*\*Palya\*\*

\*\*Palya\*\*

\*\*Palya\*\*

\*\*Palya\*\*

\*\*Palya\*\*

\*\*Palya\*\*

\*\*Palya\*\*

\*\*Palya\*\*

\*\*Palya\*\*

\*\*Palya\*\*

\*\*Palya\*\*

\*\*Palya\*\*

\*\*Palya\*\*

\*\*Palya\*\*

\*\*Palya\*\*

\*\*Palya\*\*

\*\*Palya\*\*

\*\*Palya\*\*

\*\*Palya\*\*

\*\*Palya\*\*

\*\*Palya\*\*

\*\*Palya\*\*

\*\*Palya\*\*

\*\*Palya\*\*

\*\*Palya\*\*

\*\*Palya\*\*

\*\*Palya\*\*

\*\*Palya\*\*

\*\*Palya\*\*

\*\*Palya\*\*

\*\*Palya\*\*

\*\*Palya\*\*

\*\*Palya\*\*

\*\*Palya\*\*

\*\*Palya\*\*

\*\*Palya\*\*

\*\*Palya\*\*

\*\*Palya\*\*

\*\*Palya\*\*

\*\*Palya\*\*

\*\*Palya\*\*

\*\*Palya\*\*

\*\*Palya\*\*

\*\*Palya\*\*

\*\*Palya\*\*

\*\*Palya\*\*

\*\*Palya\*\*

\*\*Palya\*\*

\*\*Palya\*\*

\*\*Palya\*\*

\*\*Palya\*\*

\*\*Palya\*\*

\*\*Palya\*\*

\*\*Palya\*\*

\*\*Palya\*\*

\*\*Palya\*\*

\*\*Palya\*\*

\*\*Palya\*\*

\*\*Palya\*\*

\*\*Palya\*\*

\*\*Palya\*\*

\*\*Palya\*\*

\*\*Palya\*\*

\*\*Palya\*\*

\*\*Palya\*\*

\*\*Palya\*\*

\*\*Palya\*\*

\*\*Palya\*\*

\*\*Palya\*\*

\*\*Palya\*\*

\*\*Palya\*\*

\*\*Palya\*\*

\*\*Palya\*\*

\*\*Palya\*\*

\*\*Palya\*\*

\*\*Palya\*\*

\*\*Palya\*\*

\*\*Palya\*\*

\*\*Palya\*\*

\*\*Palya\*\*

\*\*Palya\*\*

\*\*Palya\*\*

\*\*Palya\*\*

\*\*Palya\*\*

\*\*Palya\*\*

\*\*Palya\*\*

\*\*Palya\*\*

\*\*Palya\*\*

\*\*Palya\*\*

\*\*Palya\*\*

\*\*Palya\*\*

\*\*Palya\*\*

\*\*Palya\*\*

\*\*Palya\*\*

\*\*Palya\*\*

\*\*Palya\*\*

\*\*Palya\*\*

\*\*Palya\*\*

\*\*Palya\*\*

\*\*Palya\*\*

\*\*Palya\*\*

\*\*Palya\*\*

\*\*Palya\*\*

\*\*Palya\*\*

\*\*Palya\*\*

\*\*Palya\*\*

\*\*Palya\*\*

\*\*Palya\*\*

\*\*Palya\*\*

\*\*Palya\*\*

\*\*Palya\*\*

INTERNATIONAL FOOD CONGRESS
Novel Approaches in Food Industry

# **NAFI 2014**





www.nafi2014.com

www.nafi2014.com

www.nafi2014.com











# **IMPORTANT DATES**

10.01.2014 Deadline for abstract submission
 31.01.2014 Deadline for announcement of accepted abstracts
 28.02.2014 Deadline for submission of full paper
 18.04.2014 Corresponding author registration

## **CONGRESS TOPICS**

→ Future and emerging food technologies

deadline

- → Nanotechnology for foods
- → Innovations in food science
- Influence of novel food processing technologies on properties of foods
- Modern techniques in food analysis
- Novel methods for the evaluation of food adulteration and authenticity
- ✦ Foods with genetically modified ingredients
- Latest trends in nutrition and consumer health
- Medicinal foods and functional ingredients
- ◆ Food "omics"
- ★ Consumer behavior and sensory evaluation
- New trends in food safety, risk assessment and risk management
- → Sustainability in the food chain
- → Innovations in food packaging
- Novel foods marketing
- Legislative issues concerning novel technologies
- Current and future trends in food biotechnology
- Hygienic design of food equipments

# CALL FOR PAPERS

### Abstract

The abstract must be typed into the abstract submission form, All abstracts will be published in the Congress Abstract Book. Abstracts are restricted to 250 words and should contain the objective of the study, the methods used, the results obtained, concise conclusions or recommendations. Subheadings, tables or graphs and references should not be presented in the abstract. Please avoid long sentences and have the English grammar and spelling checked before submitting your abstract. The receipt of your abstract submission will be confirmed by e-mail. The deadline for the submission of the abstract is January 10, 2014. All abstracts will be judged and rated according to the scientific merit by at least two referees who will make recommendations as to the type of presentation (oral or poster). The acceptance of the abstracts will be notified to the contact author no later than January 31, 2014,

**Format :** In Word Format, Times New Roman, font size of the titles 12 pt and main text 11 pt.

Title: In title case, in bold, centered on page.

**Authors' names:** In title case, bold, centered on page, underline the name of the presenting author.

**Affiliations:** Include the name(s) of the institution(s) where the work was done, in title case, normal (not bold), centered on page (with superscript numbers for different institutions). Include only the e-mail of the presenting author.

**Text:** Justified. The abstract must fit into one page of A4 paper, no more than 250 words with a top, bottom, right and left margins of 2.5 cm.

Keywords: Give 3-5 keywords.

# **REGISTRATION FEES**

	Early Bird Registration (Until February 18 2014)	Standard Registration (Until April 18, 2014)	Late Registration (After April 19, 2014)
Participant*	340 €	390 €	440 €
Student*	290 €	340 €	390 €
Accompanying person**	250 €	300 €	350 €
Congress fee for 3 days***	200 €	250 €	300 €
Congress fee for 1 day***	100€	100€	150€

Accommodation fees are for person in a double room, additional 30  $\in$  applies for single room use.

Students will have to prove their status at the time of registration.

- \* Accomodation and Registration fees include: Full board accommodation (all inclusive) in the congress hotel for 3 nights. All congress sessions and congress bag including congress book and other materials Welcome reception, gala dinner and coffee breaks
- \*\* Full board accommodation (all inclusive) in the congress hotel for 3 nights. Welcome reception, gala dinner and coffee breaks
- \*\*\* Daily registration includes congress bag, lunch and coffee breaks (accommodation is not included)

www.nafi2014.com www.nafi2014.com www.nafi2014.com