

9th International Conference on Food Chemistry & Technology (FCT 2023 – Paris, France)

The 9th International Conference on Food Chemistry & Technology took place from November 27th to 29th, 2023, in Paris, France. A total of 176 presenters from 36 countries participated in the event, including 124 oral communications and 52 posters.

The opening ceremony was inaugurated on Monday and presented by Prof. Antonio Derossi, from University of Foggia, at 8:50 a.m. in “Le Grand Salon” hall and then, the plenary morning began, with Mario Jekle (University of Hohenheim) as chair. The opening session started with two plenary lectures: I) “High Pressure Processing - Principles and Recent Applications” by Prof. Hosahalli Ramaswamy (McGill University), a renowned scientist who has established a state of the art and already founded a high pressure technology pilot plant facility leading Canada in this area and II) “Developments of Hyperspectral Imaging Technology for Novel Food Quality and Safety Detection and Control” by Prof. Da-Wen Sun (University College Dublin), a global authority in food engineering research and education. After this time, the congress was divided into 3 parallel sessions related to different topics including food chemistry, food and health, physical properties of food and sustainability and climate neutral food sector.

The session dedicated to “Food Chemistry” featured 21 oral communications and a plenary session about Mathematical Modelling for Novel and Innovative Sustainable Food Processing presented by Dr. Ferruh Erdogdu (Ankara University). The morning sessions were mostly based on the obtention of bioactive compounds using different green methodologies (advanced extraction techniques, alternativesolvents, etc.) and the presentation of novel food ingredients. During the coffee break, all the posters were exhibited and presented simultaneously up to the end of second day. In this part, Ignacio JiménezAmezcuca and Inmaculada Luque Jurado presented their posters “Optimization of ultrasound-assisted extraction to obtain multifunctional extracts from garlic (*Allium sativum* L.) byproducts” and “Effect ofStorage Conditions on Volatile Composition of Functional Bergamot (*Citrus bergamia*) Extravirgin Olive Oil”, respectively.

After lunch, some oral communications continued to explore the Food Chemistry topic deeply, including the presentation of Inmaculada Luque Jurado on the development of a multi-analytical strategy for the detection of different frauds in raspberry ketone food supplements, with a successful day, plenty of question and the presentation of Ilaria Benucci about the sustainable recovery of chlorophyll-based colorant and its application to a real food, among others.

On Tuesday morning, the meeting started with the plenary lecture “Design of Food Products based on Model Systems” by Mario Jekle (University of Hohenheim) and was followed by 2 parallel sessions covering different topics related to emerging technologies in the future food, food chemistry and traditional food processing. The topic of 3D-printing of food was very interesting and a lot of communications discussed its advantages, difficulties and possibilities in the market (hospitals, military meal, etc). As a personal opinion, there was an interesting oral communication by Anne Louise Dannesboe (Danish Technological Institute) about 3-D printing of food for personalised nutrition which offered the future possibilities and the immediate implementation in hospitals.

After the coffee break, talks about traditional food processing (e.g. B2 vitamin, Indian cultured butter or cookable milk gels production) were remarkable. Once the last talk finished, a session of Networking was carried out, where all the participants took the opportunity of discussing some questions about the talks or poster presented.

On Wednesday, the last day of the congress, the morning started with an interesting plenary session on multisensory flavour perception by Prof. Charles Spence (Oxford University), in which the application of cognitive neuroscience and the study of multisensory integration of the senses was discussed to understand many of the key factors in the multisensory perception of taste. This was followed by a session about sustainability and climate neutral food sector with Javier Martinez Monzo (Valencia Polytechnic University) as a chair. Joana Martin's talk entitled “Combined chitosan-fish oil-green tea extract as a potential active coating for fresh Atlantic bonito fillet preservation” was of special interest due to it was presented a novel and sustainable method that delays the process of lipid oxidation and colour changes and improves the preservation of fish.

After the coffee break, session on food sensory, modelling, contact materials and detection & control began with a keynote presented by Elliot Woolley (University of Loughborough) about sustainable ways to ensure clean surfaces and recommendations to achieve it and continued with six additional speakers. In parallel, the session entitled "Recent advances in plasma processing in the food sector", was presented with five communications developing this topic.

At 13:25, the scientific committee awarded the best oral and poster presentation, followed by lunch, thus bringing the 9th International Conference on Food Chemistry and Technology to a close.

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