

5th International Conference on Food Chemistry, Nutrition and Safety

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5th International Conference on
**Food Chemistry, Nutrition and
Safety**
August 24-25, 2021 **Webinar**

About Conference

Conference Series LLC Ltd with immense pleasure invites all the contributors across the globe to the 5th international conference on food chemistry, nutrition and safety during August 24-25, 2021, online/webinar, focusing on the theme “COVID-19 prevention using food chemistry and nutrition by enhancing immunity” which includes prompt keynote presentations, oral talks, poster presentations and exhibitions.

Conference Series LLC LTD organizes 1000+ scientific events inclusive of 600+ Conferences, 500+ Workshops and 200+ Symposia on various topics of Science and Technology across the globe with support from 1000 more scientific societies and Publishes 500+ Open Access journals which contains over 50000 eminent personalities, reputed scientists as editorial board members.

The history of food chemistry dates back to the late 1700s, when many famous chemists were involved in discovering chemicals important in foods. In 1813, Sir Humphry Davy published the first book on agricultural and food chemistry, in the United Kingdom. This book served as a foundation for the profession worldwide and went into a fifth edition. In 1874, the Society of Public Analysts was formed, with the aim of applying analytical methods to benefit the public. Its early experiments were based on bread, milk, and wine.

The development of colleges and universities worldwide, most notably in the United States, would expand food chemistry with research of the dietary substances, most notably the Single-grain experiment during 1907-1911. Additional research by Harvey W. Wiley at the United States Department of Agriculture during the late 19th century would play a key factor in the creation of the United States Food and Drug Administration in 1906. The American Chemical Society would establish their Agricultural and Food Chemistry Division in 1908 while the Institute of Food Technologists would establish their Food Chemistry Division in 1995.

Why to attend this conference?

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Educational opportunities: No matter how experienced you are at your business, everyone can learn. Working in research projects or business venture one can often be isolating and without exposure to a variety of points of view, we can miss new ideas and trends that can impact future results. The educational aspect this conference can expose you to new ways of conducting your business and help you discover how to be more productive.

Networking with peers: Food Chemistry 2021 conference will provide a great opportunity to network. Often competitors from other regions of the country can become valuable resources for referrals and best-practices. Avoiding peers for fear of others discovering your competitive advantage can actually limit your own success. Collaboration is the way to approach networking. While there are those whose intentions can be suspect, most people can help each other uncover ideas and spark inspiration when they get to know each other on a personal level.

Expand your business: Food Chemistry 2021 is a place where you can learn more about the current business climate. Discovering innovative products and services for your business is necessary to stay competitive in today's fast-paced world. Plus, these vendors who sell to your industry fully grasp what is happening inside your competition. Invest time with the sponsors at the event and turn them into your friends and allies.

Position yourself as an expert: When you are active in your research and industry, you can develop a reputation as an expert to your peers and your clients. Those who are engaged over the long term are often asked to speak at the events and to write articles for their publications. Like it or not, others like to associate with the experts in any field. Clients feel good about doing business with those that are celebrated by their peers. If your strategy is to be the best-kept secret in your business community and research area, you will be missing a valuable opportunity.

Benefits of Food Chemistry 2021 conference:

- Learn about the latest research in your field
- Grow as a researcher and presenter
- Obtain feedback on your research
- Meet and get to know your peers
- Gain visibility in your field
- Share your research findings with others in your field
- Regroup and rethink
- Promote creativity and innovation in business field