



**FOODCON
2026**



INTERNATIONAL CONFERENCE & EXPO ON

FOOD SCIENCE & NUTRITION

NOVEMBER 02-04, 2026 | ORLANDO, USA



www.foodscienceconference.com

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WHY TO ATTEND FOODCON 2026?

CUTTING-EDGE SCIENCE

Explore emerging research in food processing, nutrition innovation, and sustainable food systems.

FROM RESEARCH TO REALITY

Translate academic findings into real-world solutions with industry and technology partners.

CATALYSE COLLABORATIONS

Connect with academia, industry, and policymakers to launch joint initiatives.

ELEVATE YOUR PROFILE

Present your work, receive expert feedback, and increase global visibility.

STRATEGIC INSIGHTS

Learn future trends—from alternative proteins to climate-resilient nutrition.

BUILD LASTING NETWORKS

Meet mentors, peers, and global thought-leaders shaping food science.

INFLUENCE CHANGE

Contribute to discussions impacting policy, public nutrition, and sustainability.

WHO WILL ATTEND

ACADEMIC RESEARCHERS & SCIENTISTS

Food chemists, nutrition scientists, microbiologists, and food technologists.

INDUSTRY INNOVATORS & ENTREPRENEURS

R&D leaders, food-tech startups, ingredient developers, and processing firms.

NUTRITION & HEALTH PROFESSIONALS

Dietitians, clinicians, and public-health experts focused on nutrition.

REGULATORS & POLICYMAKERS

Government officials, food-safety authorities, and standards organizations.

BUSINESS & SUSTAINABILITY LEADERS

Investors and sustainability experts driving circular food systems.

FOODCON 2026 CONFERENCE SCHEDULE

NOVEMBER 02-04, 2026 | ORLANDO, USA

DAY-1 NOVEMBER 2, 2026

PLENARY & INVITED TALKS

- 8:30-9:00** Registrations
- 9:00-9:15** Welcoming Speech from the Conference Chairs
- 9:15-11:00** Plenary Talks

11:00-11:20 COFFEE BREAK

Theme: Functional Foods, Consumer Trends, and Health-Oriented Innovation

11:20-13:00 | Scientific Session I

Next-Generation Functional Snacks: Clean Label, Plant-Based, and High-Protein Innovations

Focus on reformulation strategies, sugar reduction, alternative proteins, and consumer-driven demand for convenient, health-promoting snack products.

13:00-14:00 LUNCH BREAK

14:00-16:00 | Scientific Session II

Nutraceuticals and Bioactive Compounds: From Functional Ingredients to Personalized Nutrition

Exploring scientific validation, bioavailability, delivery systems, and the growing role of nutraceuticals in preventive healthcare.

16:00-16:20 COFFEE BREAK

16:20-18:00 | Scientific Session III

Functional Beverages: Innovations in Hydration, Energy Systems, and Gut Health Drinks

Addressing market demand for low-sugar, probiotic, adaptogenic, and performance-enhancing beverage formulations.

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DAY-2 NOVEMBER 3, 2026

Theme: Processing Technologies, Convenience Foods, and Future Food Systems

9:00–11:00 | Scientific Session IV

Precision Sports Nutrition: Performance Optimization, Recovery, and Personalized Diets

Covering protein engineering, metabolic nutrition, and AI-driven personalized sports nutrition solutions.

11:00–11:20 COFFEE BREAK

11:20–13:00 | Scientific Session V

Advanced Preservation Technologies for Ready-to-Eat, Frozen, and Dehydrated Foods

Including freeze-drying, high-pressure processing (HPP), and innovations improving shelf-life while maintaining nutritional quality.

13:00–14:00 LUNCH BREAK

14:00–16:00 | Scientific Session VI

Smart Food Processing: Automation, AI, and Sustainable Manufacturing Systems

Highlighting Industry 4.0, digital twins, robotics, and sustainable processing approaches in modern food production.

16:00–16:20 COFFEE BREAK

16:20–18:00 | Scientific Session VII

Future Food Ingredients: Alternative Proteins, Functional Lipids, and Sustainable Sourcing

Exploring insect proteins, algae, precision fermentation, and environmentally sustainable ingredient innovation.

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DAY-3 NOVEMBER 4, 2026

Theme: Food Safety, Sustainability, and Microbiome Science

9:00-11:00 | Scientific Session VIII

Advances in Animal and Pet Nutrition: Functional Diets and Sustainable Feed Systems

Focusing on gut health, alternative feed ingredients, and the rapidly expanding pet nutrition industry.

11:00-11:20 COFFEE BREAK

11:20-13:00 | Scientific Session IX

Digital Food Safety Systems: Traceability, Blockchain, and Predictive Quality Control

Addressing transparency, regulatory compliance, and real-time monitoring in global food supply chains.

13:00-14:00 LUNCH BREAK

14:00-16:00 | Scientific Session X

Smart Packaging Technologies: Active, Intelligent, and Sustainable Solutions for Food Preservation

Covering biodegradable materials, antimicrobial packaging, and sensor-enabled systems for shelf-life extension.

16:00-16:20 COFFEE BREAK

16:20-18:00 | Scientific Session XI

Microbiome-Driven Nutrition: Prebiotics, Probiotics, and Precision Gut Health Strategies

Exploring microbiome research, targeted nutrition interventions, and their role in chronic disease prevention.

CONFERENCE KEY TOPICS

- High-protein and plant-based snack innovations
- Low-sugar, keto-friendly, and diabetic-friendly snack formulations
- Functional ingredients such as Dietary Fiber, Probiotics, and Adaptogens in Snacks
- Clean-label and organic ingredient sourcing for snack products
- Consumer behaviour and market trends in healthy snacking
- Novel bioactive compounds for health and wellness applications
- Herbal and botanical supplements for immunity and metabolic health
- Innovations in supplement delivery systems (capsules, gummies, powders)
- Private-label manufacturing and global supplement supply chains
- Regulatory and safety considerations for nutraceutical products
- Development of energy drinks and sports hydration beverages
- Natural caffeine sources, adaptogens, and nootropic beverage ingredients
- Sugar reduction strategies and natural sweeteners
- Ready-to-drink functional beverages with vitamins, probiotics, or collagen
- Consumer trends and innovation in the global beverage sector
- Development of whey, plant-based, and alternative protein ingredients
- Creatine, amino acids, and ergogenic supplements for performance enhancement
- Ready-to-drink protein beverages and high-protein functional foods
- Personalized sports nutrition and digital nutrition planning
- Clean-label and natural ingredient innovations in sports nutrition
- Freeze-drying and dehydration technologies for food preservation
- Nutritional retention in frozen and dehydrated foods
- Development of plant-based and functional ready meals
- Innovations in convenient and healthy food solutions
- Automation and digitalization in food manufacturing
- Advanced freeze-drying and dehydration equipment
- Beverage bottling, filling, and packaging innovations



VENUE

DOUBLETREE SUITES BY HILTON ORLANDO DISNEY SPRINGS® AREA, ORLANDO, USA

Located at **2305 Hotel Plaza Blvd, Lake Buena Vista, FL**, this all-suite hotel offers exceptional comfort with easy access to Disney Springs and nearby attractions.

The hotel features spacious two-room suites, modern amenities, and complimentary shuttle services. Orlando International Airport (MCO) is just 18–20 miles away, ensuring smooth travel.

Orlando's appeal extends far beyond its iconic attractions, offering a setting that blends comfort, culture, and forward-looking development. The city has emerged as a growing center for research and advanced technologies, supported by strong academic institutions and a skilled workforce. This combination makes it a place where creativity and progress continue to move forward in meaningful ways.

Visitors will also find a rich culinary landscape, ranging from diverse international cuisine to locally inspired dining experiences that reflect the region's character. Neighborhoods such as Winter Park and Thornton Park provide tree-lined streets, cafés, boutiques, and art spaces that bring a distinct charm to the area.

Outdoor enthusiasts can enjoy numerous nature reserves and wildlife areas located just a short distance from the city. These natural settings offer opportunities for birdwatching, kayaking, and peaceful escapes into Florida's unique ecosystems, including wetlands and conservation areas.



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