

.....NOTIZIE IN BREVE

I grandi oli a Tokyo per la cerimonia di premiazione di Japan Olive Oil Prize (JOOP) e JOOP Design Award

13 maggio 2022 | Tokyo

La Camera di Commercio Italiana in Giappone (ICCJ) ha annunciato oggi i vincitori di Japan Olive Oil Prize (JOOP) e JOOP Design Award. Riuscito a crescere e ad affermarsi come una delle competizioni più importanti in Asia, con l'obiettivo di promuovere le eccellenze olearie mondiali, JOOP celebra oggi i suoi 10 anni e vede la partecipazione al concorso di 500 etichette provenienti da 21 paesi. *"Nei suoi primi 10 anni JOOP è diventato un'istituzione, sta crescendo lentamente ma con carattere, tranquillità e qualità. Le persone che organizzano questo concorso e la giuria JOOP, composta da professionisti riconosciuti a livello internazionale, si dedicano e cercano di raggiungere il miglior risultato possibile per i produttori"* dichiara Konstantinos Liris, panel leader della giuria.

"Il Giappone si colloca come primo consumatore di olio EVOO tra i Paesi asiatici importatori e all'ottavo posto nel mondo. JOOP si pone come obiettivo principale quello di promuovere ed educare i consumatori sugli effetti benefici di questo prodotto. Stiamo coordinando attività di promozione per dare visibilità agli oli premiati nella grande distribuzione come nelle due catene Hankyu e Isetan, le più importanti del Giappone" ha commentato Davide Fantoni, Segretario Generale della Camera di Commercio Italiana in Giappone.

Negli ultimi 5 anni le importazioni da parte del Giappone sono cresciute del 33% in volume per un valore totale di 206 milioni nel 2020. Le importazioni di olio extra-vergine italiano rappresentano il 39% del valore importato complessivamente dal Giappone, per un valore di 81 milioni di euro nel 2020 con volumi pari a 16 mila tonnellate. Il Giappone continua a mostrare buone prospettive di ampliamento con un consumo di olio d'oliva in crescita.

Nell'ambito di JOOP, da tre anni il concorso JOOP Design Award premia i produttori che si sono distinti nel comunicare l'identità del loro prodotto, attraverso il logo, l'etichettatura e il design della bottiglia. Anche quest'anno il concorso vede la partecipazione di una giuria di creativi di fama internazionale: Nini Andrade Silva (Portogallo), Piero Lissoni (Italia), Sibel Kutlusoy (Turchia), Adrián Pierini (Argentina) e Giovanna Talocci (Italia).

JOOP conta una giuria di 9 giudici internazionali certificati, supervisionati da 3 panel leader: Konstantinos Liris (Grecia), Antonio G. Lauro (Italia),

Yamada (Giappone). La rigorosa selezione ha proclamato i vincitori nelle categorie I.G.P., D.O.P., Biologico, Monocultivar, Blend e Aromattizzato. A seconda del punteggio ottenuto, agli oli sono stati attribuiti i premi Best in Class, Gold e Silver.

A seguire, durante la cerimonia di premiazione, sono stati annunciati i 3 vincitori del **JOOP Design Award**:

1. Vallillo / Monocultivar Peranzana - Agrideavallillo Srl (Italy)
2. Mimi' - Denoccolato Coratina - Azienda Agricola Donato Conserva (Italy)
3. Ootopia Organic Single Estate Iliokastro - Mb Eleon (Greece)

Vincitori JOOP 2022 Best in Country

- BEST OF ARGENTINA
- Establecimiento Olivum (Picual) – Establecimiento Olivum Sa
- BEST OF CROATIA Opg Rheos – Rheos Premium (Blend) BEST OF FRANCE 1ère Récolte – Parcelles 26(hdmp)
- BEST OF GREECE Iliada Kalamata Pdo Extra Virgin Olive Oil – Agrovim S.A.
- BEST OF ITALY Crux – Fattoria Ambrosio
- BEST OF PORTUGAL Gallo Azeite (Bio) – Gallo Worldwide
- BEST OF SPAIN Knolive Epicure – Knolive Oils, S.l.
- BEST OF TUNISIA Picholine High Polyphenols – Adonis Olive Oil
- UNITED STATES Truly - Corto Olive Co.
- TURKEY Hermus Memecik - Hermus Ltd
- BEST OF FLAVORED (Greece) Oleoastron Gourmet Evoo (Flavored Evoo With Fennel, Bay Leaves, Rosemary And Oregano) – Sakellarpoulos Organic Farms
- BEST OF POLYPHENOLS (Italy) Oro Di Rufolo (Elite) – AZ. AGR. ORTOPLANT SS

.....CONGRESSI

WCOS 2022

2nd World Congress on Oleo Science

23 August - 3 September, 2022 | Kushiro, Japan

In the summer of 2022, the Japan Oil Chemists' Society, JOCS, will hold the 2nd World Congress on Oleo Science, WCOS 2022, in the eastern Hokkaido city of Kushiro to commemorate its 70th anniversary. Oleo science has played an important role in making life clean, healthy, and beautiful, and its future is bright with innovation.

WCOS 2022 will offer following three sessions:



EPRW 2022

14th EUROPEAN PESTICIDE RESIDUE WORKSHOP

PESTICIDES IN FOOD AND DRINK

SAVE THE DATE

19-23 September 2022 BOLOGNA, Italy

Dear Colleagues and Friends,

You are warmly invited to the 14th European Pesticide Residue Workshop in person!

On behalf of the Scientific and Organizing Committee, I have the honor to announce the next EPRW which returns to Italy after 20 years.

We are looking forward to meeting all of you again from the 19th to the 23rd of September 2022 at Palazzo dei Congressi, in Bologna, Italy.

Do not miss Europe's leading meeting for the latest concepts and developments in the field of pesticide residues in food and drink. The EPRW is an excellent opportunity to exchange information and experience among colleagues and connect experts from all over the world, coming from governmental and private food control laboratories, public authorities, regulatory bodies, universities and research institutes, food producers and distributors, agrochemical manufacturers and other interested parties. We expect proficous interactions between the experts and all important vendors of analytical equipment and consumables that will present their latest equipment for pesticide residue analysis in a large exhibition area.

The EPRW is hosted in Bologna, a UNESCO city with the largest medieval city area in the world, ancient porticoes and towers, home to one of the oldest universities, founded in 1088. Bologna is a charming but also a testing destination for the quality and variety of food. Last but not the least, Bologna is easily connected to international airports and offers a variety of accommodation.

We are looking forward to welcoming all of you in Bologna, Palazzo dei Congressi, 19-23 September 2022!

Patrizia Pelosi
EPRW 2022 Chair

Contact: eprw2022@fullday.com
Web site in progress: eprw2022.com

- *Science on Lipids, Oils, Fats, and their related industrial technologies*
- *Oleo Materials & Nano-Technologies*
- *Surfactant, Detergent, and Interface Science*

The congress will also include the JOCS-AOCS Joint Meeting, ISF Plenary Lecture, and Kaufmann Memorial Lecture. Let's share our cutting-edge research with each other.

We have established a fund to bring select speakers from overseas. In addition, excellent oral and poster presentations will be awarded the prize, and their papers will be published in our journal, *Journal of Oleo Science*. We are looking forward to welcoming you to Kushiro, the coolest city in Japan, in the summer of 2022.

For informations and updates:

<https://jocs.jp/en/conference-meeting/>

World Congress on Oleo Science, hosted by the Japan Oil Chemists' Society (JOCS)

August 27 - September 1, 2022 | Kushiro, Japan

In 2022, we will host the 2nd World Congress on Oleo Science (WCOS 2022), where we can discuss the potential of oleo science.

We encourage you to attend WCOS 2022 and take full advantage of the emerging oleo science.

The 2nd World Congress on Oleo Science will take place in the summer of 2022 to commemorate JOCS's 70th anniversary. Oleo science has played an important role in making life clean, healthy, and beautiful, and the future is expected to be exciting and full of innovation.

WCOS 2022 will have three sessions:

- 1) Science on lipids, oils, fats, and their related industrial technologies
 - 2) Oleo materials and nanotechnologies
 - 3) Surfactant, detergent, and interface science.
- Let's share our cutting-edge research with each other.

For updates

<https://confit.atlas.jp/guide/event/wcos2022/static/>

High Oleic Congress 2022

8-9 September 2022 | Madrid, Spain

The 9th High Oleic Oils Congress (HOC2022) will be held from the 8th to the 9th of September 2022, in Spain, City of Madrid.

The High Oleic market deeply reacted to the Covid-19 pandemic: the demand slowed down in Western Countries due to several lock downs and restaurants closure while the Asiatic countries continuously ramped up their imports following prices competitiveness.

A new market mutation is observed:

will China be the next engine of growth in the HO oilseeds & oils industry? Will China start locally producing HO oilseeds? This will be the pivot discussion during our 2022 con-gress.

The HOC congress is a fast growing event leaving with already 30+ different countries and 200+ guests attending every year.

Compared to the previous years, we will reinforce its business focus, by facilitating the networking opportunities with larger breaks, and informing you about the last market updates and trends with lecture and panel opinion!

Do not miss this unique event dedicated to the High Oleic Oils market FAT & Associés team

All lectures will be in English.

The themes of the sessions will be the following:

Thursday, September 8th

- Session 1 - *Agricultural landscape & production analysis*

- Session 2 - *Changes in HO oils demand*

Friday, September 9th

- Session 3 - *Innovation & investment potential*

Learn more:

<http://higholeicmarket.com/hoc-congress-2/>

4th Edition of Euro-Global Conference on Food Science and Technology

12-13 September 2022 | Paris, France and Online (hybrid event)

After prodigious success of the previous editions of this annual conference series on food science and technology, Magnus Group is gratified to invite you to its prestigious hybrid event "4th Edition of Euro-Global Conference on Food Science and Technology" FAT 2022. The congress will be taking place in the month of September 12-13, 2022 at Paris, France and Virtually with the theme of "*Harnessing the Latest Innovations and Laying Foreground for Future of Food Science and Technology.*"

The aim of this colloquium is to highlight key research and applications, as well as emerging technology in all fields relating to food science and technology. It will feature oral and poster presentations, as well as debates and information exchange on a variety of Food Science and Technology related topics.

Though productivity gains and technological advancements have contributed to more effective usages of natural resources and enhanced food security, the sustainability of agricultural productivity and food security is threatened by climate change, the intensification of natural disasters, and an increase in the movement of pests and diseases across national borders. The food industry offers the greatest potential for research and de-

velopment. Sensor fusion, CPS design, HMI, robot learning and training software, vision systems, and robot structural re-configurability are all possibilities. Integrating multiple types of technological sectors is crucial for achieving competitive and creative solutions. Experts from academia and industry should join up to improve the food sector, which is long overdue.

The global summit is a two-day hybrid event that will host some of the most influential figures in the food and beverage sector including researchers, scientists, food technologists, nutritionists, botanists, healthcare professionals, policymakers, government representatives and industry key players to stimulate debate, foster collaborations, and expand knowledge base. FAT 2022 is composed of high achievers and professionals from the food, beverage, nutrition, and wellness industries. We attempt to provide a forum for networking and professional development among a select group of well-established individuals and businesses.

We hope this one-of-a-kind conference aims to transform the entire ecosystem by sparking new food industry talks.

Scientific sessions:

- Food Science and Technology
- Food Microbiology and Enzymology
- Bio Active Constituents of Food
- Food Toxicology
- Food, Nutrition and Health
- Current Trends in Food Technology
- Chemical Process: Biological and Non-Biological
- Advanced Research and Trends in Food Sciences
- Food - Quality Control and Quality Assurance
- Dairy Science & Technology
- Agronomy and Agricultural Research
- Food Substitution and Adulteration
- Food Legumes Research
- Food Chemistry and Biochemistry
- Food Nanotechnology
- Food Safety and Standards

For updates:

<https://food-chemistry-technology-conferences.magnusgroup.org/>

Oils+fats Munich 2022

12-16 September 2022 | Munich, Germany

Oils+fats 2022 is regarded as one of the top international trade fairs for business, technology and innovation in the fat and oils industry in the world. With each edition, the event has developed into a

top trend-and-order platform in the sector for concluding new contracts and establishing companies in the market. In 2022 the event will take place at Messe München from the 12th to the 16th of September and more than 50 exhibitors and many trade visitors will participate.

Oils+fats 2022 will cover a wide range of brand new developments. The exhibitors will present a vast amount of products in the following sectors:

- Economy
- Production technology
- Vegetable and animal oils and fats and others.

The expo will also be complemented by numerous networking workshops and special events. For example, the Food Safety Forum - a platform about food oil contaminants - will be the pivot point of the educational course of the trade show.

For more informations and updates:

<https://www.oils-and-fats.com/en/>

EPRW 2022 - 14th European Pesticide Residue Workshop pesticides in food and drink - in person

19-23 September 2022 | Bologna, Italy

On behalf of the Scientific and Organizing Committee, you are warmly invited to the 14th European Pesticide Residue Workshop, which will take place in person.

We are looking forward to meeting all of you again from the 19th to the 23rd of September 2022 at Palazzo dei Congressi, in Bologna, Italy.

The European Pesticide Residue Workshop (EPRW) – hosted every second year in a different European city – has become, after thirteen successful editions, the leading meeting for the presentation and discussion of latest concepts and developments in the field of pesticide residues in food and drink. The EPRW events put together more than 500 experts from all over the world, coming from governmental and private food control laboratories, public authorities, regulatory bodies, universities and research institutes, food producers and distributors, agrochemical manufactures and other interested parties. The EPRW is an excellent opportunity for international experts to connect and exchange information and experience in all the fields related to the evaluation and control of pesticides residues. It is the occasion for proficuous interactions between the experts and all important vendors of analytical equipment and consumables that will present their latest equipment for pesticide residue analysis in a large exhibition area.

Main topics:

- Advanced analytical techniques and methods

- Qualitative/quantitative methods using High Resolution Mass Spectrometry
- Single residue methods
- Guidelines for analytical quality control and validation procedures
- Quality assurance and requirements for laboratory accreditation
- Toxicology and risk assessment
- Trends in pesticide registration and use
- Monitoring programmes
- Regulatory issues
- Green analytical chemistry
- Analysis of “new food”

Congress Information

The conference will be held in Bologna at the Palazzo dei Congressi, from Tuesday (morning) to Friday (afternoon). On Monday afternoon we will have a pre-workshop course and in the late afternoon the registration and the welcome reception for all the attendees at the EPRW 2022. As in the previous editions the scientific programme of EPRW 2022 will cover plenary lectures, oral presentations, poster sessions, roundtable discussions, young scientists oral presentations, vendor sessions, and poster awards. Likewise, during the workshop we will have a large exhibition area as an integral part of the meeting.

For information and updates, visit our website which will be implemented soon:

<https://www.eprw2022.com>

We are looking forward to welcoming all of you in Bologna, save the date!

Palmex Malaysia 2022

20-21 September 2022 | Kuala Lumpur, Malaysia

PALMEX Malaysia 2022, a specialized Palm Oil event in Asia that brings together an international congregation of both upstream and downstream palm oil companies and also its supporting industries to showcase the latest developments in the palm oil industry.

Currently ranked as the world's 2nd largest palm oil producer, this event will be supported by the local Malaysian Palm Oil Community ensuring major players in the industry would be represented at this event.

Top 3 objectives of exhibiting

- *Opportunities to meet new & existing clients*
- *Launching & demonstration on new products & service*
- *Gaining new contracts & obtaining new leads and more*

Who should Exhibit?

- Air Compressors

- Agriculture Equipment
- Argo Chemical
 - Fertilizer
 - Pesticide
 - Insecticide
- Boilers
- Biomass Processing Technologies
- Contract Manufacturing & Turnkey Projects
- Certification
- Design & Consultancy Services
- Electrical & Electronics Industries
- Manufacturing Waste and Water Management & Recycling
- Material Handling
- Material Testing & Inspection
- Metal Components & Products
- Oil & Fats Producers & Processors
- Laboratory Equipment
- Palm Oil Processing Plants
- Palm Oil Processing Equipment
- Palm Oil Refineries
- Processing & Packaging Machinery Suppliers
- Storage Companies Tools, Dies & Moulds
- Transportation & Heavy Equipment

For information email us at:

<http://asiapalmoil.com/>

Plant Protein Science and Technology Forum

4-6 October 2022 | Chicago, Illinois, USA - Online

We look forward to seeing you virtually at the third annual Plant Protein Science and Technology Forum! Join us fully online to discover the latest breakthroughs in plant protein science and technology. As an attendee, you will gain insights from thought leaders in nutrition, edible applications, processing and manufacturing of plant-based foods.

Why Attend?

This one-of-a-kind online conference brings together leaders from all components of the food system, from production and processing to distribution and consumption. As an attendee, you will be able to:

- Conveniently Connect virtually with colleagues from around the globe to explore the future of plant-based food systems.
- Learn the latest information on the analysis, nutrition and applications of plant proteins.
- Participate in online live, interactive sessions. The meeting is designed to provide a convenient, inclusive and safe experience to meet all attendees' needs.

- Make sure your voice is heard as we shape the future of the plant protein environment together.

Explore Technical Sessions

Immerse yourself in the latest research and innovations with a program. Watch more than 30 live-stream invited and keynote presentations and interactive discussion panels featuring thought-leaders from around the world.

- Nutritional Functionality and Quality of Plant Based Proteins: Linking Form to Function
- New Frontiers on Extraction and Separation Technologies for Plant Proteins
- Overview of Structure-Function Relationships of Plant Proteins
- Global Challenges in Food Security and the Technological Innovations Needed to Overcome Them

Join us for the 2022 Sustainable Protein Forum Join us at the Millennium Knickerbocker Hotel, Chicago, USA, or participate fully online at the 2022 Sustainable Protein Forum, October 4-6, 2022. Live presentations, interactive discussion panels and networking events will provide the latest information from industrial, academic and government laboratories around the world.

Make your connection into the growing field of sustainable protein science and technology.

For update and information to the page:

<https://plantprotein.aocs.org/>

26th International Conference on Food Technology & Processing

5-6 October, 2022 | Zurich

Food Technology 2022 scientific committee feels esteemed delight to invite participants from around the world to join us at 26th International Conference on Food Technology and Processing schedule to be held on October 05-06, 2022 in Zurich, Switzerland. The Conference will primarily emphasize on the various topics related to Food Technology, Food Industry, Food Engineering etc. It is a worldwide dais that combines different spheres, stimulate the exchange of ideas and enable participants to grasp the latest developments and ideas in different areas of Food Technology and Processing. It will serve as a great platform to improve your knowledge and skills in this field through the various research experience and presentations. It also helps gaining a view about the career development and job search.

The Conference contains Keynote Forum, Oral and Poster presentations, Young Research Forum and Exhibitions. The ultimate aim is to gather prominent academic scientists, researchers, specialists, industrialists and research scholars to discussed and share their know-hows and research

works on all aspects of Food Technology, Food Processing and Food Industry. Conference Series LLC Ltd organizes 3000+Global Events comprises of 600+ Conferences, 1200+ Workshops and 1200+ Symposiums every year in USA, Europe & Asia with support from 1000 more scientific societies.

Target Audience:

- Food technologist
- Microbiologist
- Food safety officers
- Nutritionists
- Dietician
- Quality control officers
- Quality assurance officers
- Scientists
- Researchers
- Biotechnologists
- Industrialists
- Food Engineers

Why to attend?

With members from around the world focused on learning about Food Technology and its advancement so this is your best opportunity to reach the largest assembly of participants of the Food Technology and Processing community. This conference seek to bring all such scientists, Noble Laureates, researchers, research scholars, students and people together who are involved in Food Technology and Processing ground and provide them to discuss about their unique innovation, sharing ideas and interaction with each other. World-renowned speakers, the most recent development and advancement in the field of food technology are the limelight of the conference.

<https://foodtechnology.insightconferences.com/>

FCT 2022

About Food Chemistry & Technology

12-14 October 2022 | Rome

It is our great pleasure to invite you to participate in the 8th International Conference on Food Chemistry & Technology, that will be held on October 12-14, 2022, in the amazing city of Rome, Italy. This eighth conference in the series comes after the prodigious success of the previous meetings, held in San Francisco in 2015, Las Vegas in 2016, Baltimore in 2017, Berlin in 2018, Los Angeles in 2019, Virtual in 2020 & 2021. All editions were a great success. We are, therefore, committed to match these standards and are preparing what we are sure will be a unique event.

FCT-2022 provides a unique opportunity to network with your peers and it consists of highly proficient series of talks, poster presentations, workshops, discussions, and networking events that

will keep our fellow participants engaged in learning and making new connections.

This 3-day conference features the world-class renowned food scientists and experts, and we will bring together experts, young researchers, education scientists, technologists, and food industry representatives to debate on the latest scientific developments in the field of food chemistry and technology that helps to improve the current and future challenges in food research.

FCT-2022 is a part of successful series of the conference started from FCT-2015, San Francisco, and held annually since then. This is going to be a global event with participants from more than 40 countries and ample opportunities for networking and learning from Senior Investigators, Scientists, and Experts from elite organizations & institutes that work on food chemistry.

Make sure to block October 12-14, 2022 on your calendar, to join world-renowned researchers, scientists, policy makers, professionals, and students from multidisciplinary food-related fields to share the ongoing research and create new partnerships & collaborations.

About Organizer

United Scientific Group (USG), a non-profit organization, an expert-driven initiative led by the editor's association and the advisory board which includes academicians, researchers, and industry leaders across various fields of research. USG provides broad range of services in the fields of science and technology including publishing, conducting world class scientific events, and holding highly interactive and proficient world forums. For more information, please visit: <https://unitedscientificgroup.org/> We look forward to welcoming you all at FCT-2022.

Scientific Sessions

Disruptive technology intervention

- Cold-Plasma
- Ultrasounds
- Food digital twins
- Reversed engineering
- Cooking precision

3D food printing

- Printing meat products
- Digital design, full control printing movements
- Printability of food formula

Food sensory evaluation and novel experience for a better health and sustainability

- Tools for sensory evaluation
- Mastication work and sensory experience
- Food design and inhomogeneous food
- Stratification of tastants and modulated intake
- Improved sensory acceptance for reducing food waste
- Multi-sensory experiences

- Augmented food perceptions

Food customization and health

- Hydrocolloids and biofunctionalities
- Probiotic and prebitioocs
- Double emulsions and nutrients bioavailability
- Bioaccessability
- Nutrient security
- Food Personalized Manufacturing
- Delivery functionality

Sustainability in food production and technology

- Alternatives source of proteins from vegetable/marine environment
- On-demand food manufacturing
- Extraction and valorization of the sidestream
- Food packaging materials
- Prolonging and modeling shelf life

Food chemistry

- Food chemistry to improve nutrition and health
- Food chemistry and functionalities
- Novel sources of nutrients and bioactives
- Effect of nutritional, technological, and sensory properties
- Chemical analyses for food quality and functionality

Physical properties in food

- Food texture
- Mechanical properties, inhomogeneous food and novel sensory experiences
- Food microstructure
- Bioaccessability

Traditional process for food scale up and adaptation in other localities

- Traditional fermented food
- Local food products and food security
- Fermentation as bio-preservation methods
- Traditional food process
- Food technology in developing countries

Open science culture, data mining and visualization in food science

- The impact of open data
- Tools for data sharing and collaborations
- Alternative tools and methods for data visualization
- Open Science
- Machine learning
- Computational tools

Consumer's trust and awareness in food science and technology

- Social acceptance of radical innovation in the food sector
- Consumer-centric approach for practical innovation
- Communication and better awareness of the food science and technology
- The above topics may include, but are not limited.

For updates:

<https://foodchemconference.com/about-fct-2022>

Palmex Indonesia 2022

25-27 October 2022 | Medan, Indonesia

The 12th PALMEX Indonesia 2022 is the only specialized Palm Oil event in Asia that brings together an international congregation of both upstream and downstream palm oil companies and also its supporting industries gathered in the capital city of North Sumatera, Medan to showcase the latest developments in the palm oil industry. North Sumatera, home to one of Indonesia's largest concentration of oil palm plantations and also the presence of many supporting facilities such as palm oil processing plants making its capital Medan the perfect venue for the show. This unique event seeks to educate the public on the importance of the palm oil industry in Indonesia and the future trends of palm oil in the region. More than 7,000 industry professionals from more than 10 countries would be expected to turn up at this event. The international character and regional audience of PALMEX Indonesia provides unparalleled marketing, education and networking opportunities.

Learn more:

<http://palmoilexpo.com/>

6th International Conference on Food Chemistry, Nutrition and Safety 2022

10-11 November 2022 | Vancouver Canada

We are delighted to invite you to attend the upcoming 6th International Conference on Food Chemistry, Nutrition and Safety which is going to be held during November 10-11, 2022 in Vancouver, Canada.

For more details please visit:

<https://foodchemistry.conferenceseries.com/>

15th International Conference & Expo on Chromatography Techniques

January 30-31, 2023 | Barcelona, Spain

Advanced Chromatography 2023 organizing committee invites analytical expertise, researchers, professors, scientific communities, delegates, students, business professionals and executives to attend the "15th International Conference & Expo on Chromatography Techniques" which is to be held during January 30-31, 2023

In the light of this theme, the conference series aims to provide a forum for international researchers from various areas of analytical chemistry, pharmacy, pharmacology, bioinformatics and other life science groups by providing a platform for criti-

cal analysis of new data, and to share latest cutting-edge research findings and results about all aspects regarding advances in HPLC and Chromatography techniques.

The conference provides a platform to detail the research works of analytical expertise from various scientific backgrounds and the same can be perceived by young researchers and students. The conference mainly aims to promulgate knowledge on chromatography and unveil the advances in HPLC techniques.

Both Life Science and Chemical Sciences need analytical techniques in course of research work and therefore Advanced Chromatography 2022 would be a perfect venue to share and develop knowledge on key analytical tools.

Target Audience:

- Analytical experts in chromatography
- Research Heads from Pharmacy and Chemical Industries
- Industrial expertise working with various novel solid & liquid columns
- Marketing teams of Industries with novel products to show case at the conference
- Directors and Professors from Universities and Institutions
- Post-doctoral & PhD student working on analytical & Bio-analytical method development
- Theoretical scientists working on deriving analytical hypotheses
- Relevant Graduate and Post graduate students

Sessions/Tracks:

- Major Chromatographic Techniques
- Advances in Chromatography-HPLC Instrumentations
- Chromatography & Mass Spectrometry
- Chromatography in Pharmacy & Pharmaceutical
- Chromatography in Food Science Technology
- Biochemical Applications of Chromatography-HPLC
- HPLC Fingerprinting in Bioinformatics & Computational Biology
- Analytical & Bio-analytical Applications of Chromatography
- Chromatography-HPLC in Bio-Medical Research
- Hyphenated Chromatography Methods
- Chromatography-HPLC as Separation Techniques
- High Efficiency & High Resolution Techniques
- Method Development & Validation
- Recent Advances in Chromatography-HPLC
- Chip Based Chromatography Separations
- Market Growth of Chromatography- HPLC

For more details please visit:

<https://chromatography.pharmaceuticalconferences.com/>

12th CESIO World Surfactant Congress

5-7 June 2023 | Rome, Italy

CESIO is the European association representing producers of surfactants and intermediates. Every 4 years, the association organizes the CESIO World Surfactant Congress and provides a unique opportunity for partners and contacts across the surfactants value chain to meet. 39 years after the first congress, the 12th World surfactant congress will be held in Rome from 5th to 7th June 2023. The theme for this edition will be: "Surfactants—High Performance Solutions for a Better World". This event represents the perfect opportunity to learn about the latest developments in key areas such as Business & Market Trends, Safety & Regulatory affairs and Technical & Applications. Participants can take part in sessions covering scientific, technical and economic aspects of surfactants and their industrial and consumer applications. The conference has three clusters with the following topics:

- **Technical & Applications**

- Environmental sustainability and circularity in surfactants
- Detergency, cleaning and sanitation
- Innovation in Household, Personal Care and I&I
- From structure to properties to applications
- Impact of digital, regulation and consumer behaviour
- Selected applications: household, I&I, personal care, agrochemicals, industrial use of surfactants including oil & gas, plastic additives, emulsion polymerization, etc.

- **Safety & Regulatory Affairs**

- Sustainability Policies in USA, Europe and Japan
- REACH and CLP under the EU Chemicals Strategy
- How can the efficiency of sustainability be assessed?
- Relationship between biocides and surfactants
- **Business & Market Trends**
- Legal and technical input into business models for sustainable products
- Global trends: Hygiene & sanitation beyond COVID-19
- Digitalisation and consumer behaviour
- Dinosaur meets Unicorn – what long-established companies can learn from start-ups

Learn more:

<https://cesio-congress.eu/>

16th International Rapeseed Congress

24-27 September 2023 | Sydney, Australia

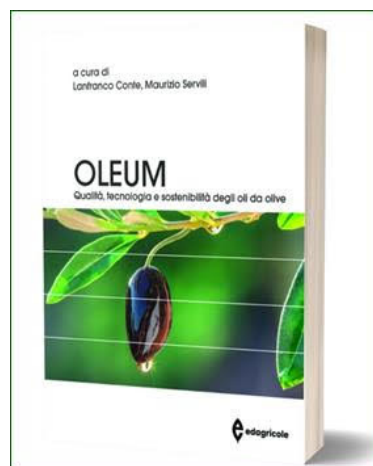
The GCIRC Executive board and General Assembly approved the proposition to organize the next 16th International Rapeseed Congress, in 2023, in

Sydney. CMS Australasia is the Organiser who will be managing the 16th International Rapeseed Congress 2023. Save the date!

All information to the page:

<https://www.irc2023sydney.com/>

.....RECENSIONI DI LIBRI



OLEUM

QUALITÀ, TECNOLOGIA E SOSTENIBILITÀ DEGLI OLI DA OLIVE

A CURA DI:

LANFRANCO CONTE, MAURIZIO SERVILI

Il volume copre l'intera filiera olivicolo-olearia: dalle caratteristiche compositive alla qualità dell'olio vista in relazione alle variabili agronomiche e tecnologiche di produzione, dalle nuove tecnologie volte alla valorizzazione dei co-prodotti ottenuti dal processo estrattivo, in un'ottica di economia circolare, fino agli aspetti normativi aggiornati relativi alla commercializzazione del prodotto.

Nel testo vengono messe in luce le più moderne metodiche analitiche sia per indagare la caratterizzazione e l'origine geografica degli oli sia per approfondire gli aspetti relativi alle fonti di contaminazione e di sicurezza alimentare.

Largo spazio trovano inoltre le innovazioni di processo nel settore dell'estrazione meccanica degli oli vergini di oliva: una vera e propria "rivoluzione tecnologica" volta al miglioramento della qualità del prodotto e dell'efficienza estrattiva.

Un capitolo è completamente dedicato al rapporto tra consumo di olio d'oliva, principale fonte di grassi della Dieta mediterranea, e salute, relativamente ai principali gruppi di malattie cronicodegenerative.

Indice: Composizione chimica degli oli vergini di oliva rispetto alle altre fonti vegetali - L'impianto

per l'estrazione dell'olio vergine - Raffinazione dell'olio d'oliva vergine e lampante ed estrazione e raffinazione dell'olio di sansa - Estrazione, conservazione, packaging e qualità - Uso e valorizzazione dei sottoprodotti dell'estrazione meccanica - Nuovi approcci alla valutazione di qualità e autenticità - Metodi analitici per la determinazione della origine geografica - Ossidazione e stabilità dell'olio - Contaminanti e residui di trattamenti - Olio d'oliva e salute - La normativa sugli oli d'oliva e di sansa di oliva.

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Olive oil proficiency tests

Chemical-physical parameters and contaminants

Since 2003, the Oils and Fats Area, organizes every year an interlaboratory test on olive oil for different commercial categories among various olive oil laboratories.

The tests include all the chemical parameters.
Since 2016 the main contaminants are also considered.

Each participant will have the opportunity to compare his own test results with those obtained by the most accredited Italian and foreign laboratories.

The proficiency test has as main purpose, the ability to make corrections from deviation that might occur in the results, compared to the average value obtained by other laboratories.

At the end of the laboratory tests, the participants insert the results obtained directly in the web portal on the dedicated page: <https://proficiencytest.innovhub-ssi.it>

The results will be statistically processed and delivered anonymously to each participant.



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