

FHEP2014 AREAS OF INTEREST:

- 1) Nutrition & Health
 - a. Nutrigenomics
 - b. Obesity and Metabolic syndrome
 - c. Malnutrition in the Elderly: Improving quality life
 - d. Sensorial Pleasure and Health
 - e. Food and Health Biomarkers

- 2) Ingredients
 - a. Carbohydrate transformations (related to starches in potato, oats, or sugars in fruit and vegetable drinks)
 - b. Natural sweeteners (sugar & HFCS replacement)
 - c. Novel Foods
 - d. Functional Ingredients
 - e. Highly differentiated new ingredient
 - f. Natural & Clean label
 - g. Ingredients with proven Health benefits
 - h. Proteins & Peptides
 - i. Bioactive Lipids

- 3) Sustainability
 - a. Sustainable supply chain ingredients
 - b. Optimization /Valorisation by-products of the food industry
 - c. Energy and water optimization in food industry

- 4) Packaging
 - a. New materials
 - b. Alternative to glass & PET Containers
 - c. Compostable packaging
 - d. Interacting with consumer

- 5) New Process Technologies
 - a. Sustainable Food Processing Technologies
 - b. Sterilisation (Thermal & non Thermal)
 - c. Cooking
 - d. Green Technologies

- 6) Food Safety
 - a. Allergens.