



2020 Conference Announcement

Food Microbiology: 2020
Conference Announcement**Daniele De Wrachien***Retired Professor, Department of Agricultural Engineering, University of Milan, Italy*

We're pleased to bring you exciting news about next year's [8th International Conference on Food Microbiology](#). We have set a date and location that we hope for the foundation of a productive and enjoyable gathering.

Perks:

• All accepted abstracts will be published in the respective journals.

- Special privileges on group registrations.
- Chance of b2b meetings
- Opportunity to organize workshop/symposia
- Best poster and young researcher awards
- Best Key Note Speaker awards
- Best Organising Committee Member awards
- Best Speaker awards

Scientific Session: [Food Microbiology](#), [Food Contamination](#), [Food Poisoning](#), [Foodborne Pathogens](#), [Brewing Technology](#), [Food Allergies](#), [Food Frauds](#), [Food Engineering](#), [Food Chemistry](#), [Food Testing and Analysis](#), [Agronomy and Agricultural Research](#).

The entire accepted abstract will be published with our supporting journal Expert Opinion on Environmental Biology. For manuscript publication with our supporting journal contact us further.

Melbourne is a hip, dynamic city, with a thrilling city centre, internal-metropolis neighbourhoods which are full of unique character, and lush inexperienced parks and mountain degrees where you may enjoy Australian nature at its finest. The metropolis is understood for its many laneways, its cultural variety, great dining alternatives for all budgets, and extremely good street art. It's also acknowledged for being the espresso capital of the sector, and for being regularly voted as the world's maximum liveable metropolis! You'll find the world's best coffee in Melbourne, which is very well-known for its street art, being considered one of the street art capitals of the world. It is also famous for its live music scene, particularly rock music. One can learn how things work at Scienceworks.

The Global Food Microbiology market record research current and upcoming improvement potentialities to assist interest for the Food Microbiology Testing over the discern time frame. The U.S. Marketplace for Food Microbiology and grocery store totalled almost \$56.4 billion in 2014. This market is projected to technique \$61.4 billion in 2015 and \$69.4 billion by means of 2020, registering a compound annual boom fee (CAGR) of 2.5% via 2021. Food safety Testing Market is anticipated to be close US\$ 7 Billion before the finish of year 2024. At the point when we talk about sanitation it is an overall concern which energizes a wide scope of zones of

step by step life. During the time the impacts, earnestness and sorts of foodborne afflictions have changed are up 'til now contrasting across over nations and networks. Food Allergy is ocontrasting across over nations and networks. Food Allergy isis one of the maximum commonplace styles of meals hypersensitive reactions that outcomes in itchiness, belly pain, swelling, sneezing, diarrhea, and cardiac arrest. Global Food Allergy Market to develop at a CAGR of 89.68% during the period 2019-2023.

Fair trade products have grown increasingly more popular in recent years. In the early 2000s, it was uncommon to see anything other than fair trade coffee or tea, but the market has since expanded to include fair trade sugar, honey, wine, apparel, coconuts, and seafood to name a few. UTZ, an organization that certifies products as sustainably farmed, reported that the global production value for sustainably produced cocoa grew from 918,000 metric tons in 2015 to nearly 1.2 million metric tons in 2016.

GALLERY'S URL:

<https://www.meetingsint.com/viewgallery/4325>



