





2025 Annual Conference & Exhibition

Functional Foods, Nutraceuticals, Natural Health Products and Dietary Supplements

September 14-17, 2025 Optional September 18-20, 2025 Ho Chi Minh City, Vietnam

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Conference Symposia

- ☐ Proteins and bioactive peptides
- ☐ Functional lipids and omega 3 oils/supplements
- Functional carbohydrates
- ☐ Fermented food and beverages
- ☐ Antioxidants and oxidation control
- ☐ Marine and aquacultured products, including seaweed & kelp
- Tea, coffee and cocoa
- ☐ Polyphenols, their metabolites and health effects
- ☐ Carotenoids and other natural colorants/pigments
- ☐ Fruits, tropical products and vegetables
- ☐ Cereals, legumes and oilseeds
- ☐ Microbiome, pre- and probiotics and health implications
- ☐ Controlled-release and delivery of functional ingredients & bioavailability
- Metabolic syndrome
- ☐ Upcycling and zero waste processing of food
- ☐ Food production, processing and nutrition
- ☐ Smart packaging of bioactives and functional food ingredients
- ☐ Food, people, nutrition and environment (Shiology)
- ☐ Food and health (GI tract, cardiovascular, cancers, brain, bone and skin),
- Nuts and their health effects
- lacksquare Interactions between food components and gut microbiota
- □ Food processing and ultra-processed foods
- □ R&D of functional foods, nutraceuticals and dietary supplements
- Botanicals, spices and herbs: Food, pharmaceuticals and remedies
- ☐ Analytical methods, in-silico and molecular modeling
- Taste, olfaction and sensory aspects
- □ Traditional and novel approaches in improving bioavailability of bioactive compounds
- Regulations
- Other topics

Disclaimer: Program details and speakers may change due to circumstances Any other questions? Please contact <u>isnffsecretary@gmail.com</u>



Conference Organizers:

Dr. F.Shahidi, Dr. Jianping Wu & Dr. Ha V.H. Nguyen