







for Nutraceuticals & Functional Foods



# 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 Organizers:

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

## **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 aqua-cultured products, including seaweed & kelp
- Tea, coffee and cocoa
- Delyphenols, 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)
- D Food and health (GI tract, cardiovascular, cancers, brain, bone and skin),
- Nuts and their health effects
- Interactions between food components and gut microbiota
- □ Food processing and ultra-processed foods
- □ R&D of functional foods, nutraceuticals and dietary supplements
- D Botanicals, spices and herbs: Food, pharmaceuticals and remedies
- □ Analytical methods, *in-silico* and molecular modeling
- Taste, olfaction and sensory aspects
- Regulations
- Other topics

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

