GET A TASTE OF FOOD ENGINEERING THROUGH AIChE® PROGRAMMING

Tremendous strides have been made to improve the quality of the foods we eat. As many challenges remain, the chemical-engineering community continues to work on even more advanced techniques for purifying, sterilizing, and modifying the ingredients in the foods we eat. Join as we host the following programming aimed at discussing and tackling issues that challenge the future of food.

2019 EMERGING MEAT ALTERNATIVES CONFERENCE (EMAC)

Emerging Meat Alternatives Conference (EMAC), a new conference organized by AIChE, will focus on the technologies (and challenges) shared by plant-based and cultured meat alternatives to achieve the goal of creating protein-rich food that can replace conventional meat. Technology areas covered will be development of plant proteins as ingredients (novel proteins/extraction/processing/off-flavors), texturizing, bioprocessing, cell and tissue culture and biomaterials.

October 31 – November 2
San Diego, California

2019 AIChe ANNUAL MEETING

The Food Innovation and Engineering topical conference will discuss emerging technologies for food production and processing, the food-energy-water nexus, strategies to connect industry and cuisine, and methods to fit the consumer market.

Sessions may address topics such as:

- Advanced Manufacturing in Food
- Agricultural Engineering and Sustainability
- Beer Brewing
- Environmental, Health and Safety Considerations in Food
- Fermentation
- Food Production and Processing
- Food-Energy-Water Nexus
- Mixing Phenomena in Food Production
- Nutrition
- Wine Making

November 10 – 15
Hyatt Regency, Orlando
Orlando, Florida

2019 FOOD INNOVATION & ENGINEERING (FOODIE) CONFERENCE

Join food engineers, neurobiologists, physiologists, members of supply chain, and more, as well as chefs, restauranteurs, and foodies alike to network and share ideas to improve the future of food. The FOODIE Conference will discuss emerging technologies for food production, analyze strategies to connect industry and cuisine, and navigate methods to fit the consumer market.

December 8 – 10
Philadelphia, Pennsylvania

December 5 – 6
Singapore

LEARN MORE AT aiche.org/food