



# NANOTECHNOLOGY: AN UNTAPPED APPROACH IN THE FOOD INDUSTRY

The application of nanotechnology in the food industry can bring many benefits and make you become a strong competitor. However, it is a highly controversial application that arouses some consumer suspicion. If you want to know what this new discipline can offer you or what the latest advances are that will help you increase the profitability and competitiveness of your company, come meet us on:



TUESDAY, 21 MAY 2019. 09:00 AM.



HOTEL NH CIUDAD DE ZARAGOZA

Av. César Augusto, 125. Zaragoza (Spain)



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# EVENT SCHEDULE

- 9:30 Welcome and introduction.
- 9:45 Essential oil components encapsulated in polymeric fibers and particles by electrodynamic techniques.

**Silvia Irusta**  
*Senior Researcher at INA and Associated Professor at UNIZAR*
- 10:10 Towards the creation of smart + active packaging through the use of molecular gates.

**Edgar Perez Esteve**  
*Researcher at Polytechnic University of Valencia (UPV)*
- 10:35 Coffee break.
- 11:00 NanoPack Project: extending food shelf life while improving food safety and reducing food waste.

**Ester Segal**  
*NanoPack coordinator & Associate Professor at the Technion*
- 11:25 How will the food-ture be? Nanostructured biopolymers for augmenting nature.

**Lorenzo Pastrana**  
*Head of the Department of Life Sciences at the INL*
- 11:50 Nanosafety during the life cycle of a nano-packaging material. Presentation of NanoPack's approach: occupational, environmental & consumer safety.

**Margrethe Winther-Nielsen**  
*Senior Researcher, Project Manager at the DHI Water & Environment*
- 12:15 Round table.

*Debate on the challenges and opportunities of nanotechnology applied to the food industry from the point of view of consumers, business and research.*
- 13:00 Closing.

