



AATA- ALACCTA Symposium
PROCESSED FOODS: FOOD TECHNOLOGY FOR BETTER NUTRITION

Presented at ICN 2017
October 15 de 2017, 11:00 am, Buenos Aires, Argentina

Sponsored by

Organizers and conveners

Dr. Susana Socolovsky, CFS - AATA President

Eng. Jairo Romero, ALACCTA President

Presentation and objectives

AATA – The Argentine Association of Food Technologists is a non-profit organization established in 1969, and bringing together professionals, students and companies committed to advance food science and technology and its application across the food system to ensure food that is increasingly safe, available and healthy. Through continuous training, lectures and conferences, and our biannual Congress of Food Science and Technology CYTAL, AATA thrives to keep its members updated with the latest scientific and technological developments.

ALACCTA—a nonprofit scientific society founded in 1972 is integrated by eleven National Societies of Food Science and Technology, from 10 Latin American and the Caribbean countries with the mission of promoting the integration of LAC food science and technology professionals and institutions with the rest of the world to spread state-of-the-art knowledge on Food Science and Technology and to encourage the application of food science and technology to improve food safety and security and to promote national development. ALACCTA delivers the Latin American and the Caribbean Award on Food Science and Technology and its associate members organize the Latin American and the Caribbean Seminar on Food Science and Technology every two years. The next ALACCTA Seminar, the 20th in 46 years, will be held in Panama City, Panama, March 2018.

AATA and ALACCTA have called on contributing speakers to participate in this symposium to update the audience about the importance and benefits of food science and technology in our professional efforts to feed a growing world. The main objective of this symposium is to serve as an introductory resource for education and to address misperceptions and misinformation about processed foods. The intended audience includes those who are interested in learning more about the role of science and technology to meet our modern societies's food needs and those involved in public education and public policies. It is AATA's and ALACCTA's hope that the attendees will gain a better understanding of the



purposes of science and technology in the food system, and the complexity of the modern food supply.

The symposium will focus on four major topics: food safety, availability, sustainability and improved nutrition and will examine the current Latin American regulatory scenario *vis-à-vis* processed foods.

Speakers and themes

This two-hour symposium will consist on four lectures, each one of them 25 min long plus 5 minutes for questions from the audience.

Speakers and presentations are:

1. Dr. Julie Miller Jones, Ph.D., CNS, CFS, LN. Distinguished Scholar and Professor Emerita, Food and Nutrition, St. Catherine University, USA. She will address food technology and improved nutrition.
2. Dr. Daryl Lund, Ph D. Professor Emeritus of Food Engineering, University of Wisconsin-Madison, who will speak on the role of post-harvest technologies in providing a safe, affordable, nutritious, and sustainable food supply.
3. Eng. Jairo Romero, M. A. President of ALACCTA; on the contribution of food science and technology to food safety of processed foods
4. Dr. Susana Socolovsky, CFS, AATA; on the Latin American Regulatory Environment and its Implication on the Reputation of Processed Foods.