

11th Edition of International Conference on Food Safety, Hygiene and Regulatory Measures scheduled During April 13-14, 2020 in London, UK

Every year it is a part of our event to invite the fresh and Young researchers of the field to our esteemed event the "11th Edition of International Conference on Food Safety, Hygiene and Regulatory Measures" the theme of this conference is "Healthier the Food, Merrier the World" and is going to be held in London | UK from 13-14 of April, 2020.

The **Young Researchers Forum (YRF)** is especially for postgraduate students (MPH, MSc, MRes, PhD etc.) and their superintendents, whose research narrates to Food Safety. It has been specifically designed to provide students with the opportunity to present their work in a friendly, sympathetic forum and to receive feedback from guides and nobles

Duties/ Roles:

- To gather fellow colleagues and educate them regarding the upcoming conference
- Provide sources from where we can anticipate active participation
- Encourage University Professors to participate and share their insights
- Distribute promotional material in respective Universities/ Labs/Institutes.

Benefits:

- Opportunity to attend one conference per year with good discounts on registration fees
- Opportunity to publish your manuscripts with discounts
- Student Ambassador Certification
- Will be featured on our conference website as a Student Ambassador
- Food Safety refers to handling, preparing and storing food in a way to best reduce the risk of individuals becoming sick from [foodborne illnesses](#). Food safety is a global concern that covers a variety of different areas of everyday life. The principles of food safety aim to prevent food from becoming contaminated and causing food poisoning. This is achieved through a variety of different avenues, some of which are: Properly cleaning and sanitizing all surfaces, equipment and utensils.
- Sanitation testing alludes to the investigation of nourishment items for ailment causing living beings, synthetic compounds, and different perilous materials. It is for the most

part focused at three essential nourishment contaminants in particular, pathogens, synthetic concoctions, and hereditarily altered living beings (GMOs). Nourishment extortion is submitted when nourishment is intentionally modified for monetary benefits with the expectation of misdirecting customers. The nourishment benchmarks office (FSA) indicates two primary kinds of nourishment fakes to be specific, closeout of nourishment that is unfit and possibly unsafe and conscious misdescription of nourishment. Execution of different guidelines on sanitation, especially in the created economies, drives the development of the worldwide sanitation testing market. Reusing of creature side-effects, clearance of products past their utilization by date, incorporation of destructive fixings, and [risky nourishment](#) taking care of procedures are a portion of the significant nourishment misrepresentation exercises.

- When referring to food safety in Australian food businesses, the ownership is placed solely on the business itself. It must ensure that all food handled and prepared in the business is safe to eat. In order to help the food business fulfill this obligation, most are required to employ a trained Food Safety Supervisor.
- The Facts and Facets of [Food Safety](#) and the most recent research are going to be illustrated by **eminent personality of this field** in the "11th Edition of International Conference on Food Safety, Hygiene And Regulatory Measures" scheduled for April 13-14, 2020 in London, UK. With the help of our esteemed Organizing Committee Member **Prof. Christine Ikpeme, the University of Calabar, Calabar, Nigeria** this conference is expected to be one of the most successful and productive events in the history of ME Conferences.

We are honoured to have **Badmus Olanrewaju, Aqua Research Nigeria** who has his expertise and passion in food (fish) security and safety.. He has carried out numerous research works on fish safety. He was a former National Vice President, Fisheries Society of Nigeria (FISON). A former National Secretary of (FISON). Badmus is a key player and convener for the formation of World Aquaculture Africa Chapter meeting with Fisheries Society of Nigeria.

He is the YRF for our conference the Food Safety 2020 and presenting his work this time at our event on his latest research with a group of his colleagues. The title of his work is "**Determination of Microbial Load of frozen Smoked Fish Sold in Jos Metropolis Plateau State Nigeria**"

**YRF: Badmus Olanrewaju, PhD, Aqua Research
Nigeria, Nigeria**

Join us to witness invaluable scientific discussions and add to the future advancements in the field of Food Safety hygiene and regulatory measure Conference which is going to be held during April 13-14, 2020 in London, UK.

Jennifer Winget | Conference

Email: foodsafety.hygiene2020@gmail.com