Food and Agriculture Organization of the United Nations

SUSTAINABLE DEVELOPMENT GOALS

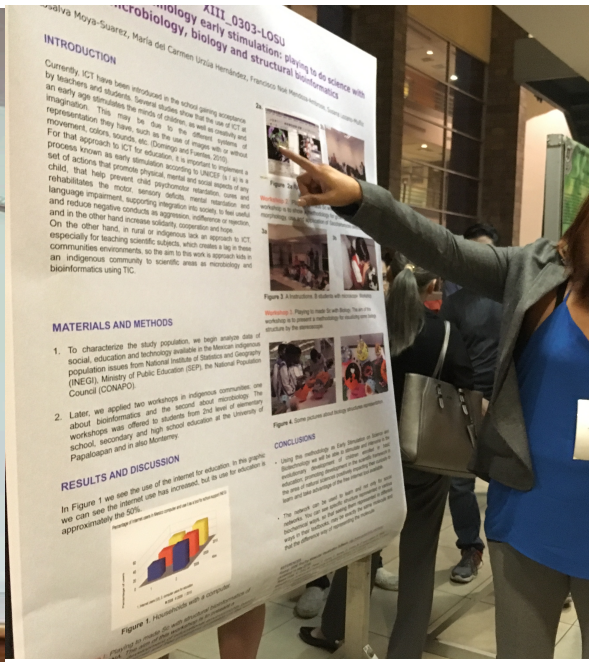
World Food Day
16 October 2017

Change the future of migration. Invest in food security and rural development.

Call for Technical Research
Paper Abstract
Submission Guidelines

MFE17

Meeting of Food Engineering 2017
IV Jornada de Ingenieria en Alimentos
Universidad del Papaloapan
Tuxtepec, Oax
Oct 30-31, 2017



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Call for abstract overview

Proof of attendance will be granted as a digital document when you fill and send the event evaluation document. The under graduated program of Food Engineering from Universidad del Papaloapan, Campus Tuxtepec, welcomes the submission of quality and original food science and technology research for presentation at Meeting of Food Engineering MFE17 / IV Jornada de Ingenieria en Alimentos

Scientific Program Goals

In 2017 MFE will offer food science educational program by:

Providing cutting edge, top quality scientific research and programming by leading food science professionals, researchers, students, entrepreneurs. Holding oral and poster session, which feature high-level scientific research to be presented by primary authors. Presenters have 15 min to actually present oral or poster session with 5 min for questions. Only primary authors are allowed to present in oral or poster session so be sure you clearly identify the primary author in your abstract submission. MFE welcomes and appreciates all who submit abstracts.

Presentation format

Proposals accepted will be presented as poster session or oral session by primary authors. Presenters have 15 min to actually present oral or poster session with 5 min for questions.

Abstract competitions

Qualified individuals may also submit their research for consideration to abstract competitions for oral and poster session. Competition must be students at time of submission to be eligible to compete. If students graduates after submission all work presented at date of MFE17 must be part of research done while a student. The student must be the principal author of the abstract and listed first to denote the student as presenter speaker. Review criteria: for technical merit 50% (technical skill, significant, original), writing 30% (comprehensive, grammatical errors, comprehend for any kind of persons) and organization 20% (clearly, summarize section, methods described, address the main components of the submission guidelines: justification, objective, methods, results and significance). The student must submit only one abstract. 1st 2nd and 3rd place will receive a certificate of achievement. Eligibility students entering the competition must pay subscription to event No later October 16 2017

Technical research papers critical date overview

9/9/2017	Call for abstracts open online
10/13/2017	Deadline call for abstract closes
10/18/2017	Submitters notified of status of submission. Approved submitters asked to confirm acceptance of offer to present
10/20/2017	Deadline to confirm invitation to present abstract

MFE17 reserves the right to publish the accepted abstract in a book abstracts or website or both. MFE17 does not reimburse presenters for travel, hotel, and registration fees of other expenses incurred during meeting.

Abstract submission guidelines
Deadline October 13 2017 12:00 pm

Individuals and students interested in submitting high quality science papers are encouraged to submit. Abstract must address justification objective methods, results, and significance of your research to the food science field. Authors should not split data to create several abstracts from one study. And must cite quantitative data from representative experiments do not simply state that the result will be discussed. Abstract may no longer than 1 page. You will not have the ability to edit your abstract after submission deadline.

Rejected.
All works will be submitted to its evaluation in word format through
http://www.bio.edu.mx/mfe/

Contact info:
MFoodEngineering2017@gmail.com

Instructions for the preparation and submission of abstracts

Extended abstracts must be in English and adhere strictly to stipulated instructions regarding style and format. All parts of extended abstract (except Title and Authors) must be typed fully single-spaced, with Arial font, at 11-points, including references, tables, table captions, and figure legends. Manuscripts must be in Word format. Page margins on all sides must be at 1 in. (2.5 cm) wide. Lines on each page must NOT have line numbers. Number all pages. The main text should be justified on both sides. The use of footnotes is discouraged. The length of an extended abstract should NOT exceed five Letter pages. Manuscripts are divided into sections, which must be arranged in the following order: Title, Authors, Abstract, Keywords, Introduction, Materials and Methods, Results and Discussion, Conclusions, Acknowledgments, and References. Tables and Figures must to be embedded in the manuscript text.

Title: It must be brief (20 words or less) and reflect the content of the contribution. The title should be concise and not span more than 2 lines. Use Arial font with a font size of 14-points and in boldface. The title should be centered, and with no period at the end.

Authors: The authors will include their complete names (no initials of first, middle or last names). Use Arial font with a font size of 12 pts. Commas will separate the authors' names and there will be no period after the complete name of the last author. The location of the names will be centered, immediately below the title. Do not include any titles, academic or other, such as Professor, Chairman, President, etc., with capital letters only in the first

letters. If the publication originates from several institutes, the affiliation of each author should be clearly stated by using superscript Arabic numbers after each name and before each institute. The name of the corresponding author should be underlined. The affiliations of all the authors should be included and the email of the corresponding author should be shown, e.g., E-mail: MFoodEngineering2017@gmail.com

(With no period at the end)

How to save file:

In Word 97 or .doc

Number area_ institution_last name_number of work submmited.doc

Example:

Area: III, institution: UNAM, last name: Quintero, number of work submitted: 3

File name: III_UNAM_Quintero_3.doc

Table 1 Abstract categories/Division

I. Education, Extension, Teaching & Learning
II. Food Chemistry
III. Food Engineering
IV. Food Health & Nutrition
V. Food Microbiology
VI. Food Processing & Packaging
VII. Food Safety & Defense
VIII. Food Service
IX. Marketing & Management
X. Nonthermal Processing
XI. Product Development
XII. Public Policy, Food Laws And Regulations
XIII. Quality Assurance
XIV. Refrigerated & Frozen Foods
XV. Sensory Science
XVI. Sustainability
XVII. Toxicology & Safety Evaluation

Abstract: A concise and factual abstract is required. The abstract should state briefly the purpose of the research, the principal results and major conclusions. No more than 200 words.

Keywords: A maximum of five simple or compound terms are accepted, with capital letter only proper nouns, separated by a symbol (•), with a period after the last word.

Introduction: It should provide a clear statement of the problem, the relevant literature on the subject, and the proposed approach or solution.

Materials and methods: This section should be complete enough to allow experiments to be reproduced. However, previously published procedures should be cited, and important modifications of published procedures should be mentioned briefly. Subheadings could be used, if necessary. Methods in general use need not be described in detail.

Results and discussion: It should be presented with clarity and precision and should interpret the findings in view of the results obtained in this and in past studies on this topic.

Conclusions: Indicate categorically, briefly and precisely, the specific contributions to knowledge based on the results that can be demonstrated and confirmed by the study. Do not number the conclusions or use abbreviations.

Tables: Number all tables in the order of their citation in the text without the abbreviation of the number (i.e., Table 2). Include a title for each table (a brief phrase, preferably no longer than 10 to 15 words), which should be written in the upper portion and in small

letters, except the initial of the first word and the initials of proper nouns. The title will end with a period.

Table 2. This is an example of a table layout (centered is preferred).

	Z (mm^2)	F (m^2)
A	8795	5434
B	3452	3453
C	1234	4431

Figures: Number all figures (graphs, charts, photographs, and illustrations) in the order of their citation in the text without the abbreviation of the number (i.e., Figure 1). Include a title for each figure (a brief phrase, preferably no longer than 10 to 15 words), which should be written in the lower portion and in small letters, except the initial of the first word and the initials of proper nouns. The title will end with a period.

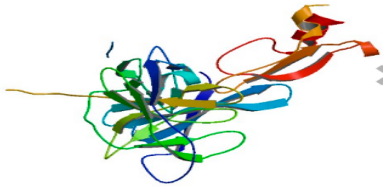

Figure 1. This is an example of a figure (centered is preferred).

Units: The units used will be those of the International System.

Acknowledgements: They will be included only when the author wishes to acknowledge the persons or institutions, which financed, advised or assisted in the research.

Citation: Cite references in the text by name and year in parentheses. Some examples:
i) Soil and landfill are the major sink of nanoparticles released to the environment (Keller et al. 2013).
ii) This result was contradicted by Prat et al. (2014).
iii) Similar results were found by Mendoza et al. (2006), Malla and Totawat (2006), and Paresh et al. (2009). iv) The PAHs-pollution soil has been widely studied (Yoo et al. 2014; Gee 2015; Swart and Twin 2015).

References: Authors are responsible for the accuracy and completeness of their references and for correct text citation. Please note that papers with multiple authors should be limited to listing the first five authors, followed by et al. Reference list entries should be alphabetized by the last name of the first author of each work.

Alcock SJ, Branston L 2013. SENSPOL: Sensors for Monitoring Water Pollution from Contaminated Land, Landfills and Sediment. http://www.cranfield.ac.uk/biotech/senspol/ (accessed 22 July 2014).

Prat O, Vercouter T, Ansoborlo E, Fichet P, Perret P et al. 2014. Uranium speciation in drinking water from drilled wells in Southern Finland and its potential links to health effects. Environmental Science & Technology 43(10):3941-3946.

Taylor MP, Hudson-Edwards KA 2013. The dispersal and storage of sediment-associated metals in an and river system: The Leichhardt River, Mount Isa, Queensland, Australia. Environmental Pollution 152(1):193-204.

Zeng RJ, Lemaire R, Yuan Z, Keller J 2014. A novel wastewater treatment process: simultaneous nitrification, denitrification and phosphorus removal. Water Science and Technology 50(10):163-170.

Note: Extended abstracts that do not conform to the specified instructions will be returned to the author(s).

Registration fees (Mexican pesos)

Type:	Before	After	Meeting
	29-Sep	29-Sep	Oct 30 – 31
Student	$ 100.00 MXP	$ 200.00 MXP	$ 300 MXP
Professional	$ 300.00 MXP	$ 500.00 MXP	$ 600 MXP
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Journal

MFE17 kindly invites you to publish your research articles in the official journals:

We will publish an issue about the MFE17 in the International Biotechnology Color Journal. Follow the author's instructions. Your work will be peer reviewed

http://www.bio.edu.mx/international-biotechnology-color-journal/#1502078035692-91ce5221-dabf

The International Biotechnology Color Journal (IBCJ) is the official trimonthly scientific Journal of the International Foundation for Biotechnology Research & Early Stimulation in the Culture of Health, Nutrition, Sport, Art, Science, Technology & Society A.C., a nonprofit corporation. IBCJ is devoted to facilitating the advancement of our understanding of Biotechnology (The application of science and technology to living organisms, as well as parts and models thereof, to alter living and non-living materials for the production of knowledge, goods and services). IBCJ is committed to publishing original contributions of research in all areas related to the theory and practice of biotechnology in its broadest context (organized by color), including research articles and notes, critical reviews, essays, book reviews, letters, correspondence, and news features or views. IBCJ provides an excellent resource for the publication of peer-reviewed research papers with proven or likely implications for the past, current, and future practice of biotechnology.

http://www.bio.edu.mx/international-biotechnology-color-journal/#1502078052203-d5bc605d-1845

Editor in chief, Dr. Jose Juan Zuniga-Aguilar, Instituto Tecnológico Superior de los Ríos
zuniga_cicy@hotmail.com

Director, Dr. Rogelio Rodriguez-Sotres, Universidad Nacional Autonoma de Mexico, Mexico City, Mexico. <sotres@unam.mx>,
phone +52 5556225285, Fax +52 5556225329.

Advice to made poster

Title: must be read (from 1.5 m to 2 m away).

Suggestions:
- In bold.
- Size: at least 36 points.
- Keep in proportion to the rest of the text on the poster.

Authors, affiliations and headings of the sections: of smaller size than the title.

Suggestions:
- In bold.
- Size: 30 points (or more).

Headings of lower levels of the sections: of smaller size than those of the sections.

Suggestions:
- In bold.
- Size: 24 points (or more).

Text: Suggestions:
- Do not use bold.
- Size: 20 points (or more

Size of the Vertical poster printed 90 x 120 cm

For more advice on made poster session:

http://hsp.berkeley.edu/sites/default/files/ScientificPosters.pdf

http://colinpurrington.com/tips/poster-design

https://projects.ncsu.edu/project/posters/

Num	Area categories/Division	Example:
I.	Education, Extension, Teaching & Learning	Education from elementary school to adulthood. Research opportunities, innovative teaching methods & learning techniques, effective methods for serving your clientele and examples of successful outreach. General teaching and learning strategies, improving students critical thinking, TICs, simulation, WHO, Codex
II.	Food Chemistry	Chemistry and analysis of foods, bulking agents, carbohydrates (cereals, grains, seeds, legumes, pulses)
III.	Food Engineering	Measurement, modeling, optimization and control of food processing systems. (Distillation, fermentation, nanotechnology. drying, transport processes, (bio) chemical reactors, extraction, dehydration, crystallization, food frying, nonlinear systems, cost of production and transportation, instrumentation of processes, techniques of optimization and decision applied to food processes and impact of automation in food engineering).
IV.	Food Health & Nutrition	Diet & Health, Dietary Guiderlines, Dietary Supplements, Food Myths & Fads To Address Misconceptions (GMOs, Sugar, etc) Functional Foods, Medical Foods, Microbiome, Omics, Personalized Nutrition, Prebiotics & Probiotics, Sugar & Sweeteners, Vitamins & Minerals
V.	Food Microbiology	Detection and quantification methods, quality control, survival of microorganisms throughout the food contamination and processing environments, preventive controls of pathogens, characterization of emerging pathogens, and microbiology of health and wellness foods. Toxicology
VI.	Food Processing & Packaging	Improve quality, efficiency, sustainability, lead development new product, processes, packaging material or techniques. Chilling & Freezing, Dehydration, Emulsion Technologies, Extraction, Extrusion, Fermentation, Filtration & Separation, High Pressure Processing, Microencapsulation & Nanoencapsulation, Mixing & Blending, No thermal Processing,

		process control & Instrumentation, Processing Equipment, Thermal Processing, Food packaging
VII.	Food Safety & Defense	Risk Assessment, Management and Communication, Traceability, Quality Systems, Product Testing, Auditing, Crisis Management, Recalls, Laws and Regulations, and Standards, Allergens, Food Fraud, Food Safety Modernization Act, Hazard Assessment (Chemical, Physical & Physical Microbiological), Quality Assurance & Control, Shelf Life, Spoilage Organism.
VIII.	Food Service	Supply preparation, presentation, and delivery of foods
IX.	Marketing & Management	Development of food and beverage products
X.	Nonthermal Processing	Pulsed power engineering, ultra high pressure, ozone, and reemerging food irradiation
XI.	Product Development	Primary aspects of the development and introduction of new food and beverage product innovation to the global marketplace. This category includes consumer research, product innovation procedures and related business information, as well as the technical and marketing aspects of product development. 3D, Antioxidants & preservatives, Aquatics or Aquaculture, Baby foods, Bakery, Beverages, Botanicals or Bioactive, Colors, Confectionary, Consumer Trends, Dairy Foods & Products, Enzymes, Fats & Oils, Fiber, Fish & Seafood, Flavors, Food Retailing, Food service, Formulation, Fruits & Vegetables, Global Markets & Trade, Marketing, Meat & Poultry, Mergers & Acquisitions, New Products & Culinary Trends, People & Companies in the News, Pet Food, Proteins R&D, Refrigerated & Frozen Foods, Snacks, Sodium & Salt Replacers, Soups, Sauces & Dressings, Spices & Seasonings, Stabilizers & Emulsifiers, Starches, Supply & Price indexes
XII.	Public Policy, Food Laws And Regulations	Practical, real world implication for food and feed industry of legislative, regulatory, and judicial developments in Mexico and global scale. Non GMO, Organic

XIII.	Quality Assurance	Quality assurance, quality control, and food wholesomeness
XIV.	Refrigerated & Frozen Foods	Preservation of foods employing refrigeration or freezing technology
XV.	Sensory Science	Advancements in the science of sensory and consumer research, for product development and marketing research
XVI.	Sustainability	Biotechnology, Food Security, Food Waste, Life Cycle Analysis, Water, Management & Energy Management
XVII.	Toxicology & Safety Evaluation	Science and technology of toxicology and safety evaluation relevant to foods or food components.