

### **Section 1: Application of nanotechnology in food processing**

1. Nanofluid thermal processing
2. Nanofiltration
3. Nanosorbents and nano-porous materials

### **Section 2: Application of nanotechnology in food ingredients**

4. Nanoemulsions and nano-sized ingredients for food formulations
5. Nanoencapsulation of food ingredients
6. Enhancing the bioavailability of nutrients by nano-delivery systems

### **Section 3: Application of nanotechnology in food quality and safety**

7. Metal nanoparticles as antimicrobial agents
8. Nano-based aptasensors for detection of food contaminants
9. Nanoparticles for checking adulteration/spoilage of food products

### **Section 4: Application of nanotechnology in food packaging**

10. Nanoparticles for bioactive food packaging
11. Reinforced nanocomposites for food packaging

### **Section 5: Characterization and safety of food nanomaterials**

12. Characterization and analysis of nano-materials in foods
13. Safety and regulatory issues of nano-materials in foods