Ladies and gentlemen, good morning

We are delighted and honored to host the 6th International Congress on Food Technology, for the next 2 days, in Athens.

I wish to extend a warm welcome to fellow delegates from the various countries. I realize that you are fully dedicated to the sessions that will follow, but I do hope, you will also take time to enjoy fascinating Athens with its historical settings, friendly people and renowned cuisine.

We are pleased that as much as 250 delegates are in attendance - coming from 28 different Countries.

We are also pleased to welcome 10 invited speakers, experts in food science and technology, who are present to impart their expertise to the Conference.

The conference is organized by the Hellenic Association of Food Technologists, which have the honour to steer for the last 2 years, under the scientific guidance of the Department of Food Technology of the Alexander Technological Educational Institution of Thessaloniki.

A special ‘thank you’ is addressed to the president of Scientific committee Prof. Stylianos Rafailides and to all members of the Scientific Steering, the International, and the National committees for their invaluable support and input towards a successful conference. Their work is greatly appreciated.

On behalf of the Organizing Committee, I would also like to express our heart-felt thanks to the Hellenic Food Authority (E.F.E.T.), the National Contact Point of the European Food Safety Authority (E.F.S.A.), for supporting the Conference.
I take also the opportunity to deeply thank all the endor-sers of the present conference namely:
The ISEKI Food Association,
The Federation of Hellenic Food Industries (SEVT),
The Association of the Greek manufactures of Packaging & materials (AGMPM),
The Greek Cold Storage & Logistics Association.
The ELGO DHMHTRA
THE PREFECTURE OF CENTRAL GREECE
I would also like to express my gratitude to the conference secretariat TRIAINA S.A. and all volunteers for their diligence.
The various sponsors and contributors are also greatly acknowledged.
It was merely not a coincidence but rather an informed choice to couple our Conference with the 4th International Food and Beverage exhibition,-Food Expo Greece -with over 1.200 exhibitors from around the globe.
I urge all participants to take the opportunity and go around the stands connecting with high level professionals but also exploring new tastes.

At this point, let me wear the hat of the president of the Hellenic Association of Food Technologists, and give you some details for our Association. ...I promise to be brief.

Our association was founded in 1981, in Athens, serving the interests of scientists and technologists of the food sector in Greece.
We have over than 2,000 active members who are involved not only in the food industry, which is our natural space, but also in
  - Public authorities, as controllers.
  - Commercial enterprises, in sales technical support.
  - At all levels of education.
  - As independent consultants on food safety and production process issues.

Since 2007, we have joined as an official member the European Federation of Food Scientists and Technologists and International union of food science and technology.

But ...what is the purpose of our association existence?
Let me mention some of our main goals:

- The creation and development of safe conditions, in every step of food handling from the field to the shelf.
- Co-operation with other Scientific and professional Associations in order to carry out common programs and promote common aims.
- Contribution to the advancement of science and technology for the productive re-structuring of Greek agricultural economy.
- Communication with the people and informing of the society about nutritional issues.
- Last but not least, our members receive high quality training via seminars, workshops or conferences which are organized throughout the year.

Overall, we participate in all major events of the food sector in Greece, either exhibitions or conferences. During these events, we bring together people who have something important to say with those who thirst to learn and acquire new skills. This is the reason that we re-vived the series of the international conferences by organizing the 6th International Congress on Food Technology.

The theme of the Conference “Current Trends and Future Perspectives in the Food Sector: From novel concepts to industrial applications” puts emphasis on the modern scientific and technological achievements and attempts to approach, in a creative way, future of industrial applications.

The sessions of the congress are:

- Food Structure, Functionality and Sensory evaluation (I and II)
- Novel Ingredients & nanomaterials
- Advances in Food Safety and Authentication, Quality Assurance and Safety (I and II)
- Advances in Food Processing- Industrial Application -Modelling

Thus, the 6th International Congress on Food Technology is aiming to focus on exploring new ways of thinking.
effective resolution of technological problems in the food sector and suggest possible solutions through inter-disciplinary scientific collaboration for dissemination of knowledge, expertise and technological knowhow.

Traditional methods have been applied in Greece from time immemorial to produce olive oil products, famous wines, dairy products (especially different types of cheeses and yogurts) as well as processed meat and fish. In this Conference, our objective is to combine this traditional knowledge with innovative, safe and modern technologies.

I wish the participants a very fruitful and productive Conference

and with that,

I declare the 6th International Congress on Food Technology open.

Ioannis Smarnakis

President of the Organizing Committee