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Food Safety Conference With Best Practice Delegation Trip



10-20 August 2014. – Best Practice Trip + Conference
Budapest – Lake Balaton – Debrecen

Application & more information:
<http://foodsafety.eu-xperience.com>; info@eu-xperience.com



Did you know?

Some healthy food is not only for meals but for curing a lot of diseases as: grape, olive oil, goat milk, seafood, chocolate, wine... World champion olive oil origins from the CEE region, Hungarian Wine is often used traditionally for medical purposes, Hungarian traditional food are worldwide admired, In 2013 one of wine Oscar Prize went to a Hungarian Cellar, Hungarian Chef among the best 10 chefs of the world in 2013.

In the middle ages here was the food stock of Europe. The first College for Agriculture was established in the world, in Hungary where farmers could get knowledge on how to make healthy food. You can find here several farmer families with 400-500 years old tradition on making healthy food.



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Who will participate?

- More than 20 countries from Asia, Africa; and more than 20 countries from Europe; representatives from the whole CEE region;
- Senior business managers, product managers, and farmers associations;
- Government representatives, public authorities, associations, leading universities and research organizations related to this sector

Price:

Registration fee	100 Euro/person
Best Practice Tour fee* (all inclusive, except flight ticket, visa, insurance)	2800 Euro/person
Conference fee	980 Euro/person
Conference accommodation*	200 Euro/person

Discounts are available for groups from min. 10 people!

***Accommodations are in 3-stars hotels, upgrade possible for extra fee.**

Green marked parts of the program will be calculated extra upon your request!

Program:

10th of August - Arrival Day

Arrival expected to Budapest Airport;
Transfers to the hotels, **4-5-stars options;**
Budapest city guide upon request;
Evening program: welcome reception dinner;

11th of August - Lake Balaton Day

Transfer to the lake, visits to:

- Wine and champagne production plant;
- Sugar and cheese production plant;

Evening program: Fish dinner with fish biologists
Hotel by the lake 4-stars options;

12th August - Healthy meat production day

Optional visits to:

- Goat, sheep and beef production farms;
- Water fowl, poultry production farms;
- Animal feeding research center;
- Game production and wildlife management park;

Evening program: dinner with animal husbandry scientists
Hotel by the lake, 4-stars options;

13th August - Budapest day

Transfer back to Budapest;
Bio and Healthy food production samples - B2B meeting;
Products from fruit, vegetables, honey, olive oil and herbs – „eat and live healthy” consultation with scientists;
Optional evening programs: concert, sightseeing, thermal spa - 4-5-stars hotel options;

14th August - Horticulture day

Visit to a botanic garden built on waste water plant-meeting with green energy specialists;
Visit Horticulture Research Institute - meeting with researchers;
Optional evening programs: concert, sightseeing, thermal spa - 4-5-stars hotel options;





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15th August - Best Practice Tour Final Day – Only Conference participants arrival

B2B meetings upon request / Arrival day for "only conference" visitors;

Evening program: reception dinner together with local business and government leaders;

Certification ceremony for the best practice trip attendants;

16th August - Food Safety Conference

Transfer to the conference spot in Debrecen – **3-4 stars hotels options;**

Afternoon: Sightseeing city trip, visit to Hortobagy National Park – traditional horse show & dinner from bio products with bio-producers;

17th August - Food Safety Conference

Conference all day;

Optional evening programs: Historical wine cellar visit in Tokaj, Aquapark / Thermal spa center;

18th August - Food Safety Conference

Conference all day;

Evening: reception dinner with local nobilities + Farmer Expo exhibitors;

19th August - Food Safety Conference & Farmer Expo

Conference half day, closing ceremony;

Optional programs:

- a. Transfer to valley of Beautiful Woman & wine tasting at 4-stars Saliris Thermal Hotel;**
- b. Transfer to Budapest, 3-4-stars hotel options;**

20th August - Departure day

Transfers to Budapest airport;

Further regional programs upon request – depending on departure time;

Food Safety Conference Schedule

Main presentations:

- FAO
- CEE regional presentation/food production
- Relation of Food and Health
- Innovation and Collaboration in Food Industry
- Opening – University President

Session I. - Practical questions:

- Regulatory Issues
- Food Safety and Security “GMO free case”

Session II. - Applied researches

- Food Nanotechnology
- Food Processing
- Food Quality

Majority of the lecturers are members of the Hungarian Academy of Sciences, guest professors at Russian, French, American, German Universities and they were rewarded of high scientific prices.

Szilvássy Zoltán, rector of Debrecen University is leading researches on food safety. He is member of Hungarian Academy of Sciences, and co-owner of several registered patents.