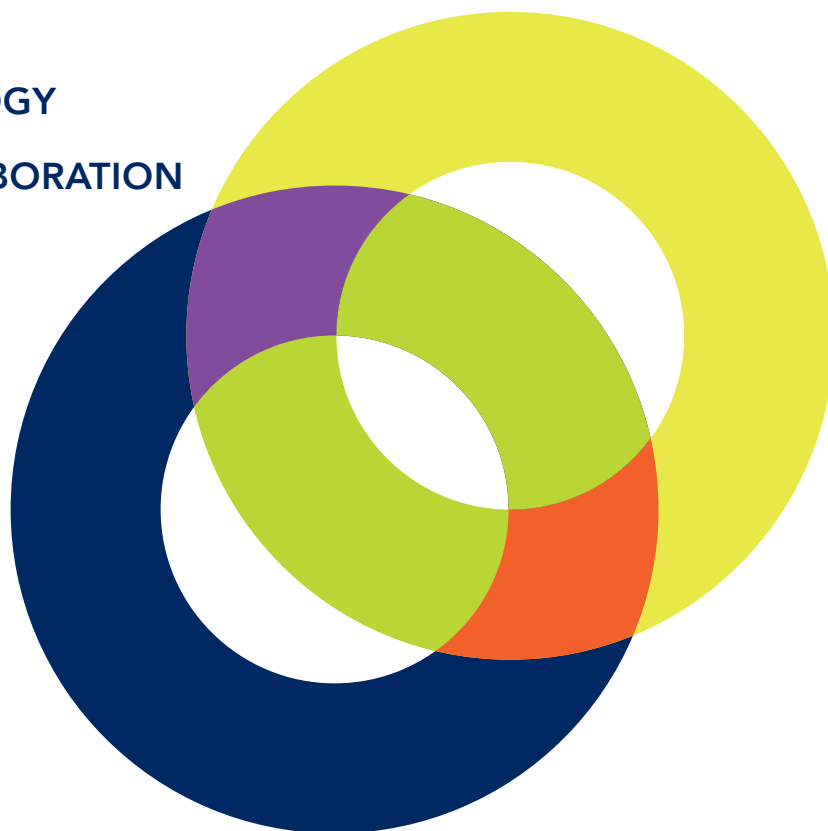




MURCIA[®] Food 25

#murciafood25

WHERE
TECHNOLOGY
MEETS
COLLABORATION



MAY 20 / 21 - 2025
ON-SITE + ONLINE

REGISTRATION + INFO
<https://www.b2match.com/e/murciafood2025>

INSTITUTO DE FOMENTO REGIÓN DE MURCIA

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SEIMED



Centro Tecnológico
Nacional de la Conserva
y Alimentación



info
INSTITUTO DE FOMENTO
REGIÓN DE MURCIA

MURCIA FOOD 2025

MURCIA FOOD is a technological event in the food sector. Its main objective is to promote collaboration between companies, technological centres and universities to boost innovation in the food industry. During Murcia FOOD, two main events will take place: the Murcia FOOD Brokerage Event and the International Symposium on Food Technologies.

MURCIA FOOD BROKERAGE EVENT 2025

The **XII Edition of Murcia Food Brokerage Event 2025** will present the latest creations in the field of food technology, providing companies from different European countries with an excellent opportunity to hold bilateral meetings aimed at establishing a technology cooperation agreement related to the latest innovations in the sector. This edition will be held in a hybrid format.

PARALLEL EVENTS

Several conferences and presentations will take place at the **XII International Symposium on Food Technology**, at which the latest creations in the sector will be presented.

ORGANIZATION

Murcia FOOD Brokerage Event is a free event organized by the Regional Development Agency of the Region of Murcia (INFO). This is a SEIMED Murcia initiative, member of the Enterprise Europe Network (EEN) supported by the European Commission.

Murcia Food Brokerage Event is organized in collaboration with the Food and Canning Technology Center.

THEMATIC AREAS

Food safety and fraud prevention.

- 🍃 Allergens and contaminants
- 🍃 Authentication of food products, geographical and botanical or zoological origin, etc.

Health and nutrition.

- 🍃 Healthy food, nutrition, lifestyle, diet, etc. Health benefits.
- 🍃 "Omic" technologies: metabolomics, proteomics, etc.
- 🍃 New food products: prebiotics, functional, etc.

Biotechnology and sustainability

- 🍃 Biosensors, bioingredients, biomaterials, etc.
- 🍃 Food loss and waste reduction: reuse, valorisation, etc.
- 🍃 Innovation of different food productions including olive sector: green technologies, energy and water efficiency, etc.
- 🍃 Active and intelligent packaging, new containers, etc.
- 🍃 Other topics of interest to the food industry: Life cycle and Eco design, etc.

Digitalisation and process control

- 🍃 Automatization, sensors, metrology, Artificial Intelligence, communication, robotics, etc.

Hydraulic technologies in the food sector

- 🍃 Water reuse, Water footprint, etc.

PARTICIPANTS:

Participation is open to companies, universities, technology centers and research institutes from all over Europe with advanced or innovative food technology requests and offers.
