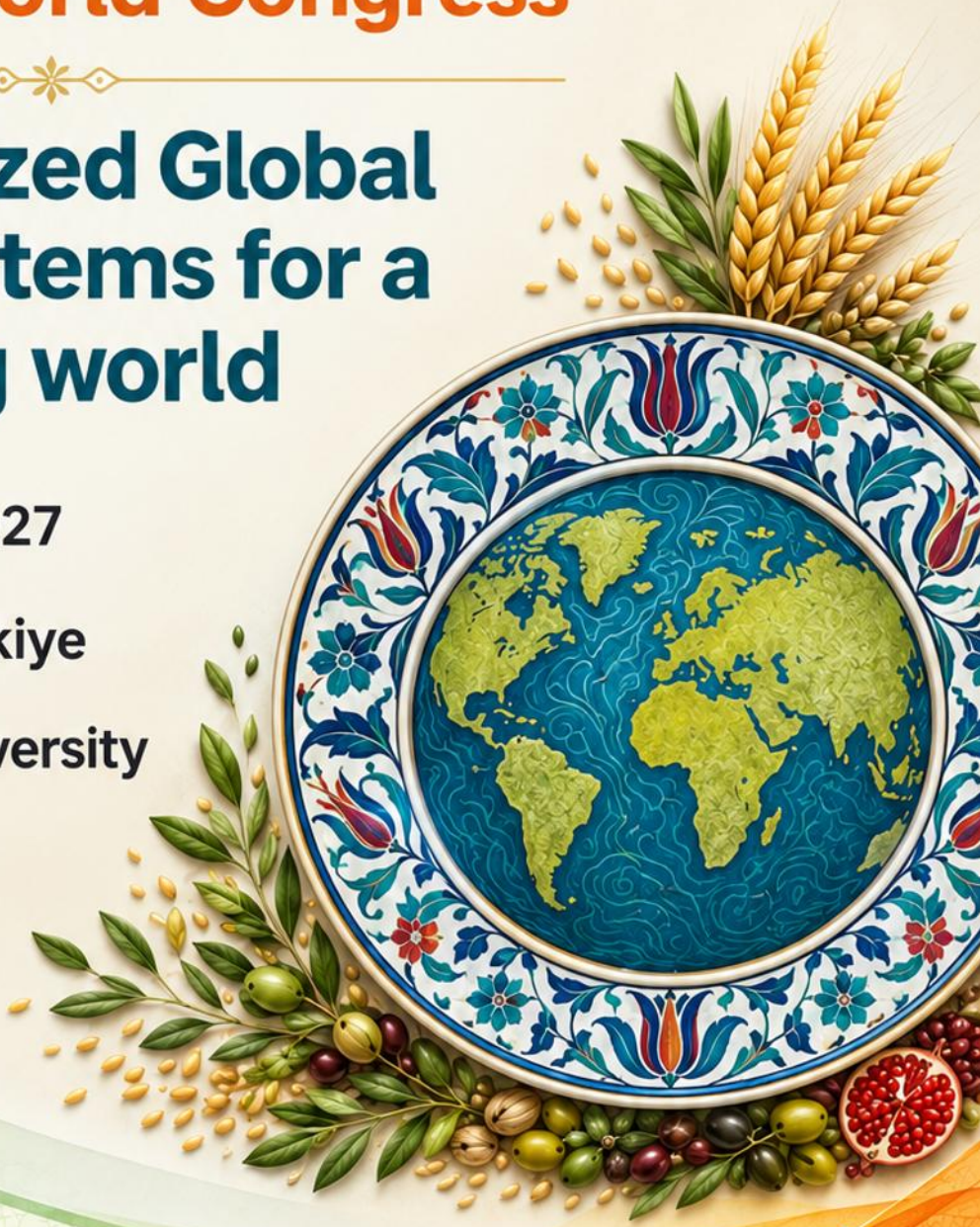
GLOBAL HARMONIZATION INITIATIVE

SELÇUK ÜNİVERSİTESİ KONYA 1975

3rd GHI World Congress

Harmonized Global Food Systems for a changing world



5–9 July 2027

Konya, Türkiye

Selçuk University

www.ghiworldcongress.org

Questions? Contact us at
2027@ghiworldcongress.org

The Global Harmonization Initiative (GHI) brings together scientists, researchers, regulators, food professionals and experts from around the world to advance science-based, internationally harmonized approaches to food safety, security, health and sustainability.

🌍 **2,000+ members**

🤝 **Ambassadors in 75 countries**

🔬 **21 international Working Groups**

🌐 **One global network for collaboration and knowledge exchange**

WHO WE ARE?

A Global Community Shaping the Future of Food



. *One community*

. *Many perspectives*

. *A shared commitment to a better food future.*

Join a community where ideas cross borders, disciplines and cultures—and where collaboration can help shape the food systems of tomorrow.

COME TO KONYA

CONNECT
COLLABORATE
SHAPE THE FUTURE

"Where science meets policy, regulation, innovation and society."

GLOBAL HARMONIZATION INITIATIVE

SIX QUESTIONS. ONE GLOBAL FOOD SYSTEM.

What happens when food systems change faster than the rules designed to govern them?

Climate change.
Geopolitical instability.
New food technologies.
Artificial intelligence.
Changing consumer expectations.
Global trade and food-safety challenges.

• Scientists • Researchers • Regulators • Students
• Policymakers • Industry • International Organisations
• Food-System Experts



Congress partner

SELÇUK ÜNİVERSİTESİ KONYA - 1975

Official Carrier

TURKISH AIRLINES

GRAND CONVERSATION 1

Food Security, Food Sovereignty & Global Governance

Who has access to food? Who controls the food system — and who should?

GRAND CONVERSATION 2

Global Food Safety & International Harmonization

How safe is our food across borders? Can global standards protect everyone — and who sets them?

GRAND CONVERSATION 3

The Future of Food: Novel Foods, Alternative Proteins & Innovation

What will we eat tomorrow? Can innovation transform our food system — and will consumers trust it?

GRAND CONVERSATION 4

Food Ethics, Animal Welfare & Responsibility

What do we owe animals, people and the planet? Who is responsible for the consequences of our food choices?

GRAND CONVERSATION 5

The True Cost & Resilience of Food Systems

What is the real cost of our food? Who pays — and how can food systems become more resilient?

GRAND CONVERSATION 6

Consumers, Trust & the Future of Food Choices

Who shapes what we eat? Can consumers drive change — and what does it take to build trust?

OUR INTERNATIONAL SUPPORTERS AND PARTNERS

Packages at a Glance

Platinum	€ 5.000
GHI Knowledge Partner*	€ 4.000
Gold	€ 3.000
Silver	€ 2.000
Exhibition Space (table top)	€ 1.500
Bronze	€ 1.000
Award Sponsorship / Tailored	on request

Contact: 2027@ghiworldcongress.org

* *GHI Knowledge Partner - A dedicated partnership for organisations contributing expertise, knowledge and thought leadership to the Congress.*

CURRENT CONGRESS PARTNERS

SILVER SPONSOR

AWARD SPONSOR

Your organisation could be featured here.

WHY PARTNER WITH GHI?

Global Visibility

Reach an international audience of food scientists, regulators, academics and industry professionals.

Thought Leadership

Position your organisation alongside leading voices shaping the future of food systems.

Meaningful Connections

Build relationships across science, policy, industry and academia.

Global Impact

Support international collaboration towards safer, sustainable and harmonized food systems.

YOUR SUPPORT HELPS US

- Bring together experts from around the world
- Facilitate international scientific exchange
- Support emerging researchers and young professionals
- Advance evidence-based food-system harmonization
- Create meaningful dialogue between science, policy and practice

KEYNOTE SPEAKERS

Our keynote speakers bring together regulatory leadership, scientific excellence and regional expertise from across the world.





Dr Betül Vazgeçer
Vice-Chairperson of the Codex Alimentarius Commission · Food Engineer, Ministry of Agriculture and Forestry of Türkiye



Dr Richard Khaw Min Cheh
President, Federation of Institutes of Food Science & Technology in ASEAN (FIFSTA)
Talk: *ASEAN's role in global food system harmonization – bridging science, regulation, and innovation for a changing world*



Prof. Clive Phillips
Australia's first Professor of Animal Welfare · Editor-in-Chief, Animals
Talk: *The future of livestock in global food systems – balancing ethics, environment, and nutrition*



Dr Moustapha Nabeel Mohamed
Food Safety and Quality Officer, FAO Regional Office for the Near East and North Africa (RNE) · Regional Focal Point for Food Loss and Waste
Talk: *Science-Based Harmonization for Safer and More Resilient Agrifood Systems in a Climate-Stressed Region*

KEYNOTE SPEAKERS



Prof. Björn-Ola Linnér

Professor in Environmental Change and at the Centre for Climate Science and Policy Research at Linköping University, Sweden, Program Director for Mistra Geopolitics , associate research fellow at Stockholm Environment Institute (SEI), Sweden, Associate Senior Fellow at the Stockholm International Peace Research Institute (SIPRI) and the Institute for Science, Innovation and Society (InSIS) at Oxford University, UK.

Talk: *Governing Food System Transformation in a Changing Geopolitical Landscape*

The conversation is growing!
More leading voices from around the world will be revealed soon.

✨ SPECIAL PROGRAMME HIGHLIGHTS



🏆 A SPECIAL CELEBRATION

Celebrating Prof. Dr. h.c. Huub Lelieveld, GHI Founder & Honorary President and 2026 World Food Prize Laureate.
Join us in Konya for a very special celebration honouring Huub and his extraordinary contribution to global food safety.

"My philosophy is, if you can help, then help. My drive is to help people with this objective: safe food for everybody."

Huub Lelieveld

🌍 GHI EXPERT FORUM

Voices of GHI:
- **Expertise**
- **Evidence**
- **Action**

From Fragmentation to Harmonization

Bringing together leading GHI experts to explore how science, evidence and international collaboration can help build more harmonised global food systems.

🧪 PRE-CONGRESS WORKSHOP

European Hygienic Engineering & Design Group (EHEDG)

A dedicated workshop exploring hygienic engineering and design for safer, more sustainable food production.

✨ TWO EXCLUSIVE HALF-DAY SPECIAL SESSIONS

🧬 SPECIAL SESSION 1

PRECISION NUTRITION & HEALTH



Led by Prof. Chin-Kun Wang, Distinguished Professor and Former President, Chung Shan Medical University, Taiwan, UN Goodwill Ambassador "Zero Hunger, Ghi Board Member"

From one-size-fits-all nutrition to personalised approaches to health

Personalised Nutrition • Nutrition & Metabolism • Health & Prevention • AI & Emerging Technologies

A half-day exploration of how individual differences, nutrition science, biomarkers and emerging technologies are transforming approaches to health and prevention.

Key themes could include:
-Personalised & precision nutrition
- Health & Prevention
-Nutrition, metabolism & health
-Individual responses to foods and dietary patterns
-Biomarkers and nutrition-related data
-Digital technologies and AI in personalised nutrition
-Translating precision nutrition into real-world health practice
-Challenges of evidence, accessibility and equity

If interested to take part, support this special session, contact Prof Chin-Kun Wang at wck@csmu.edu.tw

🌿 SPECIAL SESSION 2

NUTRACEUTICALS



Led by Dr Dilip Ghosh, Adjunct Fellow, NICM Health Research Institute, Western Sydney University, Australia, Adjunct Professor, National Centre for Naturopathic Medicine, Southern Cross University, and Director Nutriconnect, Sydney, Australia

Where the future of food, science and health innovation meet.

Nutraceutical Innovation • Bioactives • Functional Foods • Science & Evidence • Safety & Regulation

A half-day international session exploring the growing role of nutraceuticals and functional foods in health, wellbeing and disease prevention — and the scientific, regulatory and consumer questions shaping this rapidly evolving field.

Key themes could include:
- Nutraceutical innovation
- Functional foods & bioactive compounds
- Evidence for health benefits
- Food–health interfaces
- Regulation, safety & quality
- Consumer trust and perceptions
- Innovation and emerging markets
- Future directions for food-based health solutions

If interested to take part or support this special session, contact Dr Dilip Ghosh at dilipghosh@nutriconnect.com.au

CONGRESS EXCLUSIVE: CAPPADOCIA EXTENSION

Continue the GHI experience beyond the congress in Konya 5-9 July 2027 and discover one of Türkiye's most extraordinary landscapes.
Join fellow Congress delegates for an exclusive 2-day journey to Cappadocia (9-11 July 2027), combining spectacular landscapes, ancient history, UNESCO heritage and unforgettable cultural experiences.

YOUR EXPERIENCE INCLUDES

Return transportation
Konya → Cappadocia → Konya
🏨 2 nights' hotel accommodation
🍽️ Breakfast & dinner + lunch during the full-day excursion
🧭 Professional licensed guide
🌍 Private tour exclusively for GHI Congress participants

EXPLORE

Göreme Panorama • Göreme Open Air Museum • Paşabağ • Devrent Valley • Uçhisar Castle • Pigeon Valley • Özkonak Underground City

TOTAL COST: €250 per person

🎈 OPTIONAL: SUNRISE HOT-AIR BALLOON EXPERIENCE (check the congress website www.ghiworldcongress.org

LIMITED PLACES — BOOK EARLY

📚 PRESENT. PUBLISH. MAKE AN IMPACT WITH OUR SPECIAL PUBLICATION OPPORTUNITIES

Take your research beyond the Congress. Researchers presenting at the 3rd GHI World Congress will have opportunities to submit their work to dedicated peer-reviewed Special Issues associated with the Congress.

3 JOURNALS • PEER REVIEWED • NO APCs

Selcuk Journal of Agriculture and Food Sciences

Food safety • Toxicology • Traceability • Risk assessment • Sustainability • Regulatory science • Food processing & packaging

Akademik Gıda (Academic Food Journal)

Food science • Food technology • Innovation • Contemporary food-system research

Çatalhöyük International Journal of Tourism Research

Gastronomy • Food systems • Sustainability • Tourism • Cultural heritage • Responsible tourism

