

**RESOLUTION**  
**of International scientific and practical conference**  
**"Food and Feed Technologies"**  
**September 24 to September 28, 2018**

**Organizers:** Ministry of Education and Science of Ukraine, Ministry of Agrarian Policy and Food of Ukraine, Odessa National Academy of Food Technologies, Plovdiv University of Food Technologies (Bulgaria)

The conference was attended by over 100 participants, including: Ukraine (Kharkiv, Sumy, Kiev, Dnipro), Poland (Poznan University of Life Sciences in Poznan, Warsaw University of Life Sciences), Georgia (Iakob Gogebashvili Telavi State University, Agrarian University of Georgia), Serbia, Italy (representatives of the EU project "Support to the development of the Geographical Indexations system in Ukraine"), Belarus.

**CONSIDERED PROBLEMS**

- ✓ Technological audit and ecological aspects of food, grain processing, mixed fodder, bakery and confectionery industry. Prediction of the technologies developed for functional food products for getting quality safe products.
- ✓ New technologies of dairy, oil-fat and perfumery-cosmetic products.
- ✓ The scientific foundation for meat processing technology, the newest technologies of new types of meat products and hydrobionts.
- ✓ Innovative technologies of natural water and sewage cleaning for the food industry. Water quality management during food production.
- ✓ Problems for food and special health nutrition technologies in restaurants.
- ✓ Biotechnology in food production. Development and problems. Safe canning technology.
- ✓ Innovative technologies of processing of secondary food products for products with special properties.
- ✓ Winemaking in the context of world trends.

There were five meetings, including English-speaking part. Participants of the conference in their reports in the panel discussions noted that the conference was held in new economic realities for Ukraine, which are due to a number of changes in food law. To solve and discuss these problems, a number of events were planned and held: a meeting of the technical committee TK 170 - "Cereals and products of their processing", international training "Sensory analysis in the creation and development in Ukraine Categories of wines with geographical indications», round table « Problems of grain storage», Discussion section «Traditions and innovations in the cosmetic industry», round table « Wine gastronomic tourism: a combination

of education, technology and business». During these events, the most important topics were discussed, such as: the possibility of creating conditions for the sustainable growth of production and sales of food products, increasing the proportion of competitive, high-tech and export-oriented products, forming a competitive environment and supporting the production of competitive products in the domestic and foreign markets of grain, products livestock and fruit and vegetable production, the possibility of introducing certified European countries resource-saving technologies, features and possibilities for further diversification of production.

Based on the results of presentations and general discussion, the conference participants propose:

1. To develop joint scientific and educational activities between the higher educational institutions of Ukraine and the EU, USA, China, Belarus and other friendly countries, where specialists are trained for the food industry. Contribute to the development and implementation of various forms of collaborative research of Universities and other educational and research centers.

2. Expand the interaction of University with the creation of technological start-ups, and will allow the results of scientific research to a new level.

3. To orient scientific researches for introduction into the design practice, as well as development and extension of students' professional knowledge to modern technologies.

4. To ensure the exchange of experience and the possibility of conducting discussions on the current problems of the food business between scientists representing different Ukraine Universities and countries near and far abroad.

5. To facilitate the preparation of young scientists and the participation of students, masters, postgraduates and young scientists in international scientific competitions in areas related to the food industry, commodity science and food expertise, economics and logistics, etc.