Food Evolution: From Established Practices to the Future of Food

15 October, Cloth Hall Court, University of Leeds

Invitation to Sponsor and Exhibit

www.ifst.org/ac24
Invitation to sponsor and exhibit

IFST is proud to take its renowned and popular conference to Leeds in 2024 bringing together influential policy makers, researchers, industrialists, and scientists from all areas of food science and technology. We will explore the challenges you are facing day-to-day around food safety, security and sustainability and practical applications to ensure your business is benefiting from the latest advances and knowledge in these areas. The conference will feature a fascinating line-up of science applied to the real world; including the latest research on listeria and other pathogens in the food system, how AI will impact food supply and production and sustainable food technologies. We are excited to meet members and colleagues from within and alongside the food sector.

Sponsors and exhibitors are a key part of the event and for those involved it is a perfect opportunity to connect and network with a targeted audience.

AC24 will take place at the University of Leeds and is set to welcome over 200 delegates. It will be a friendly and engaging day, and on behalf of IFST, I look forward to welcoming you to this event.

Chris Gilbert-Wood
IFST Acting Chief Executive

About IFST

We are the UK's leading professional body for those involved in all aspects of food science and technology. We are an internationally respected independent membership body, supporting food professionals through knowledge sharing and professional recognition.

Our membership comprises individuals from a wide range of backgrounds, from students to experts, working across a wide range of disciplines within the sector.

WE ARE WELCOMING to anyone interested in food science and technology. Our reputation as a friendly, nurturing and approachable community, driven by the experience of a diverse set of members, is extremely important to us.

WE ARE INDEPENDENT and professional in everything we do. All that we do and deliver is based on evidence. This fundamental principle lies at the very core of IFST’s consciousness. We provide scientific evidence that the public, policymakers and our members can trust and use.

WE ARE A NOT-FOR-PROFIT ORGANISATION dedicated to our charitable aims. We strive to ensure that all our resources are applied optimally to advancing food science and technology for the benefit of safety and health of the public.
**Conference venue**

Our 2024 Conference will be held at Cloth Hall Court in Leeds City Centre and part of the University of Leeds. This is a state-of-the-art conference venue with an attractive layout and breakout space where we will be holding our exhibition. The facilities we will be using include the Herringbone Suite and the Merchants Hall hospitality area.

**Pre-conference dinner (sponsored by Daymer Ingredients Ltd)**

Daymer Ingredients Ltd

**Session sponsorship opportunities**

<table>
<thead>
<tr>
<th>Session</th>
<th>Title</th>
</tr>
</thead>
<tbody>
<tr>
<td>Session 1</td>
<td>Monitoring and controlling safe, good quality food</td>
</tr>
<tr>
<td>Session 2</td>
<td>Applications; technologies to achieve safe, good quality food</td>
</tr>
<tr>
<td>Session 3</td>
<td>Innovative sustainable solutions; novel and emerging materials and applications</td>
</tr>
</tbody>
</table>
## Packages

<table>
<thead>
<tr>
<th></th>
<th>Headline Sponsor £3,500 (plus VAT)</th>
<th>Session Sponsor £1,680 (plus VAT)</th>
<th>Sponsored Speaker Slot £1,000 (plus VAT)</th>
</tr>
</thead>
<tbody>
<tr>
<td>Number of opportunities available (June 2024)</td>
<td>1</td>
<td>2</td>
<td></td>
</tr>
<tr>
<td>• Company logo on all conference promotional materials as the (main or theme) conference sponsor</td>
<td>✓</td>
<td>✓</td>
<td>✓</td>
</tr>
<tr>
<td>• Logo on main presentation slides and in main conference brochure</td>
<td>✓</td>
<td>✓</td>
<td></td>
</tr>
<tr>
<td>• Inclusion in the promotional emails and notifications before and post event</td>
<td>✓</td>
<td>✓</td>
<td>✓</td>
</tr>
<tr>
<td>• Inclusion of promotional materials in delegate bags</td>
<td>✓</td>
<td>✓</td>
<td></td>
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<tr>
<td>• Half page and 100 words in the conference brochure</td>
<td>✓</td>
<td>✓</td>
<td></td>
</tr>
<tr>
<td>• Quarter page and 50 words in conference brochure</td>
<td></td>
<td>✓</td>
<td></td>
</tr>
<tr>
<td>• Complimentary places at Conference and Conference dinner</td>
<td>4</td>
<td>2</td>
<td></td>
</tr>
<tr>
<td>Exhibition Stand including:</td>
<td></td>
<td></td>
<td></td>
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<tr>
<td>• Exhibition space for the conference</td>
<td>3m</td>
<td>1.8m</td>
<td>0.5m</td>
</tr>
<tr>
<td>• Furniture: one table, two chairs</td>
<td></td>
<td></td>
<td></td>
</tr>
<tr>
<td>• Exhibitor logo on the Conference webpage, with a link to the exhibitor’s homepage</td>
<td>✓</td>
<td>✓</td>
<td>✓</td>
</tr>
<tr>
<td>• 10-minute speaking slot in Session 2</td>
<td></td>
<td></td>
<td>✓</td>
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<tr>
<td>• Display table literature</td>
<td>✓</td>
<td>✓</td>
<td></td>
</tr>
<tr>
<td>• Full-colour advert on rotating holding screens around the venue for the duration of the event</td>
<td>✓</td>
<td>✓</td>
<td></td>
</tr>
<tr>
<td>• Exhibitor passes, including lunch, refreshments, and complimentary access to the scientific sessions</td>
<td>4</td>
<td>3</td>
<td>2</td>
</tr>
</tbody>
</table>
Companies and Job Roles Attending in 2023

BRCGS
Calysta
Campden BRI
Daelziel Ingredients Ltd
Danone
Dunbia
Food Standards Agency (and FSA Wales)
Nutraceuticals Group
Ocado
Pret a Manger
Quorn Foods
Unilever
Twinings
Sainsbury’s Supermarkets
Devenish Nutrition
Marks and Spencer
Roquette
Samworth Bros
Ulrick and Short
Waitrose & Partners

Commercial Director
Chief Executive
Business Development Director
Process Technologist
Food Innovation Technologist
R&D Ecosystem Manager
Baking Expert
NPD Launch Manager
CEO
Chief Scientific Officer
Senior Food Technologist
Senior Scientist
Vendor and Specifications Coordinator
Food Safety Consultant
Head of Regulatory Affairs UK & Ireland
Head of Innovation
Compliance Manager
Global Flavour Development Expert

Social media engagement

@ifstnews
Over 8,500 followers on our company page. Average impressions are 12500 with an average engagement rate of 4%. We regularly post scientific content and industry news.

@institute_of_food_science
Over 6,600 followers and counting. Find out what everyone’s talking about and connect with our engaged community.

@institute_of_food_science
Over 72,500 followers on our company page. We also run an active LinkedIn group with over 42,000 members. We post content daily including conference updates.

Enquire today

Deborah Kendale
Business Development Director
IFST
E: d.kendale@ifst.org

Delia Mertoiu
Senior Corporate Relationships Manager
IFST
E: d.mertoiu@ifst.org
IFST INSTITUTE OF FOOD SCIENCE AND TECHNOLOGY

IFST is the UK's leading professional body for those involved in all aspects of food science and technology. We are an internationally respected independent membership body, supporting food professionals through knowledge sharing and professional recognition.

The institute's core aim is the advancement of food science and technology based on impartial science and knowledge sharing.

Our membership comprises individuals from a wide range of backgrounds, from students to experts, working across a wide range of disciplines within the sector.