REGISTRATION & PAYMENT
All registrations and hotel reservations should be made online.
Attendance to the symposium is upon invitation only but a limited number of seats are available subject to payment of a registration fee of €230. A limited amount of seats are available free of charge for public health experts and food professionals. Please contact Ms Ruth Marquet for more details. Requests will be considered on a ‘first come, first served basis’.

REGISTRATION COVERS
• Admission to the symposium
• Symposium booklet
• Dinner
• Buffet lunch/refreshments served during the conference
Registrations and hotel reservations should be made before 1 March 2017. An invoice will be sent to paying registrants after payment of the registration fee by credit card when registering online. Requests of registrations and hotel reservations received after 1 March 2017 are subject to availability.

CANCELLATION POLICY
All cancellations of registrations and hotel reservations should be made in writing to Ms Ruth Marquet at rmarquet@ilsieurope.be.
Cancellation of registrations received by 1 March 2017 will be refunded minus €100 handling charges. Cancellations received after 1 March 2017 will not be refunded. For cancellations of hotel reservations received after 1 March 2017, the hotel is entitled to charge the full stay. Substitutions of hotel reservations are possible and should be made in writing.

VENUE & ACCOMMODATION
The event will be held at:
Thon Hotel Brussels City Centre
Avenue du Boulevard 17
BE – 1210 Brussels, Belgium
Tel: +32 2 205 15 11
E-mail: brusselscitycentre@thonhotels.be
Located next to Place Rogier and the Botanical Gardens, the hotel is within walking distance of Bruxelles-Nord Station with daily departures to and from Brussels Airport, and connection to Bruxelles-Midi via the Eurostar and Thalys. The hotel has express check-in/check-out kiosks and a fitness club with sauna, in addition to a parking garage.
A number of standard guest rooms have been pre-booked at special rates in the Thon Hotel Brussels City Centre where the workshop will take place.

<table>
<thead>
<tr>
<th>Room Type</th>
<th>Rate</th>
<th>Include</th>
</tr>
</thead>
<tbody>
<tr>
<td>Single Room</td>
<td>€117.58*</td>
<td>Buffet breakfast, free access to WiFi, fitness centre, €7.58 city tax and 6% VAT.</td>
</tr>
<tr>
<td>Double Room</td>
<td>€137.58*</td>
<td></td>
</tr>
</tbody>
</table>

*Rates include buffet breakfast, free access to WiFi, fitness centre, €7.58 city tax and 6% VAT.
ABOUT ILSI EUROPE
ILSI Europe fosters collaboration among the best scientists from industry, academia and the public sector to provide evidence-based scientific solutions and to pave the way forward in nutrition, food safety, consumer behaviour and sustainability. To deliver science of the highest quality and integrity, scientists collaborate and share their unique expertise in expert groups, workshops, symposia and resulting publications. Whereas ILSI Europe’s activities are mainly funded by its member companies, academic experts involved in our activities contribute through their voluntary work. In addition, ILSI Europe receives funding from the European Union-funded projects they partner with and projects initiated by Member States’ national authorities.

MISSION
We foster collaboration between relevant stakeholders. We identify existing and emerging challenges in food, nutrition and health and facilitate proactive practical solutions. We communicate and disseminate our scientific output widely.

VISION
We build multi-stakeholder science-based solutions for a sustainable and healthier world.

CORE VALUES
• Public Benefit: ILSI Europe scientific activities aim for public health purpose and benefit;
• Collaboration: ILSI Europe believes that scientists from public and private sectors can best address complex science and health issues by sharing their unique knowledge and perspectives;
• Transparency: ILSI Europe scientific activities are conducted in an open and transparent manner. The scientific outputs of our activities are made available to the public to ensure confidence in our scientific integrity.

NEWS
• New Activity arising from the Emerging Issues Process on Consumer Behaviour Determinants, on ‘Nudging and Sustainable Changes Towards Healthier Food Choices’
• New Task Force on ‘Alternatives to Animal Testing’
• New Task Force on ‘Qualitative Fat Intake’
• Series of Three Publications on Probiotics
• New Publication by the Process-Related Compounds and Natural Toxins Task Force on Mycotoxin Mitigation
• Chair of the Organising Committee of IAFP’s European Symposium 2017
• Workshop on ‘Dietary Sweetness – Is it an Issue?’ on 3-4 April 2017 in Brussels, BE
• Workshop on ‘Identifying Preferred Approaches for Quantifying the Health and Economic Impact of Modifying Nutrient Intakes’ on 6-7 April 2017 in Brussels, BE
• Organising three sessions on ‘Healthy Ageing’, ‘The Human Microbiome: Sharing our Bodies’ and ‘Low-Calorie Sweeteners’ at IUNS 21st ICN 2017 (International Congress of Nutrition)