7th International Conference and Exhibition On
Pharmacognosy, Phytochemistry and Natural Products
June 10-11, 2019 | Osaka, Japan

200+ Participation
12+ Interactive Sessions
6+ Keynote Lectures
50+ Plenary Lectures
3+ Workshops
10+ Exhibitors
B2B Meetings

https://pharmacognosy-phytochemistry-natural-products.pharmaceuticalconferences.com/
Conference Sessions:

All honorable authors, researchers, scientists and students are encouraged to contribute and help the shape of the Conference through submissions of their posters & research abstracts. Also, high quality research contributions describing Original and unpublished of conceptual, constructive, experimental or theoretical work in all areas of Pulmonary medicine are warmly invited to exhibit their product at the conference.

- Pharmacognosy
- Phytochemistry
- Natural Products
- Herbal Drugs and Formulation
- Drugs from Natural Sources
- Herbal Drugs and Formulation
- Toxicology Studies of Plant Products
- Natural Products of Medicinal Interest
- Natural Products of Medicinal Interest
- Aromatic Plants
- Crude Drugs and Plant Products
- Herbal System of Medicines
- Plant Biotechnology and Tissue Culture
- Phytoconstituents
- Plant Physiology
- Analytical Techniques in Phytochemistry
- Plant Biochemistry

Important Dates:

Abstract submission opens: December 10, 2018
Registration opens: January 04, 2018
On spot registration: June 10, 2019

Speaker Slots Available

NOTE: Program Schedule is subject to change with final allotment of the speaker slots
### Day 01 | June 10, 2019

<table>
<thead>
<tr>
<th>Time</th>
<th>Session</th>
</tr>
</thead>
<tbody>
<tr>
<td>08:30-09:30</td>
<td>Registrations</td>
</tr>
<tr>
<td>09:30-11:30</td>
<td>Keynote Forum</td>
</tr>
<tr>
<td>11:30-11:45</td>
<td>Network &amp; Refreshments Break</td>
</tr>
<tr>
<td>11:45-14:00</td>
<td>Phytochemistry</td>
</tr>
<tr>
<td>14:00-15:00</td>
<td>Lunch Break</td>
</tr>
<tr>
<td>15:00-16:00</td>
<td>Toxicology in plants</td>
</tr>
<tr>
<td>16:00-16:20</td>
<td>Network &amp; Refreshments Break</td>
</tr>
<tr>
<td>16:20-18:00</td>
<td>Plant biotechnology</td>
</tr>
</tbody>
</table>

**Day Concludes**

---

### Day 02 | June 11, 2019

<table>
<thead>
<tr>
<th>Time</th>
<th>Session</th>
</tr>
</thead>
<tbody>
<tr>
<td>09:00-11:30</td>
<td>Herbal drug formulations</td>
</tr>
<tr>
<td>11:30-11:45</td>
<td>Network &amp; Refreshments Break</td>
</tr>
<tr>
<td>11:45-14:00</td>
<td>Drug Research</td>
</tr>
<tr>
<td>14:00-15:00</td>
<td>Lunch Break</td>
</tr>
<tr>
<td>15:00-16:00</td>
<td>Alkaloids</td>
</tr>
<tr>
<td>16:00-16:20</td>
<td>Network &amp; Refreshments Break</td>
</tr>
<tr>
<td>16:20-18:00</td>
<td>Poster Presentations</td>
</tr>
</tbody>
</table>

**Day Concludes**

---

**Award Ceremony**

**Conference Concludes**
City Attractions
Osaka is the second largest metropolitan area in Japan and serves a major economic hub. Historically a merchant city, Osaka has also been known as the “Nation’s Kitchen”. With a population of 2.5 million, Osaka is Japan’s third largest and second most important city. It has been the economic powerhouse of the Kansai region for many centuries. The city’s west side has the main port as well as a tourist destination with attractions such as Kyocera Dome, Universal Studios Japan, Osaka aquarium, Minami, Osaka castle, Umeda sky building and the Tempozan Harbor Village. Osaka is known for its food, both in Japan and abroad. Author Michael Booth and food critic François Simon of Le Figaro have both suggested that Osaka is the food capital of the world. Osaka’s culinary prevalence is the result of a location that has provided access to high quality ingredients, a high population of merchants, and close proximity to the ocean and waterway trade. In recent years, Osaka has started to garner more attention from foreigners with the increased popularity of cooking and dining in popular culture.