

Course program overview

METROFOOD-RI: Traceability and comparability of results in food measurements

Monday 20 September 2021

- 14.15 Opening of the Course
Presentation of the School of Advances Studies in Food and Nutrition
D. Del Rio, University of Parma, Italy
- 14.30 Presentation of the Course
M. Careri, University of Parma, Italy
C. Zoani, ENEA, Italy

Food Metrology

- Chair: I. Castanheira, INSA, Portugal*
- 14.45 METROFOOD-RI: a research infrastructure for metrology services in food and nutrition
C. Zoani, ENEA, Italy
 - 15.30 Analytical quality assurance and metrological traceability of measurement data in food safety assessment: advances in analytical systems
M. Careri, University of Parma, Italy
 - 16.30 *Coffee break*
 - 17.00 Ensuring aspects of food integrity by metrology
M. Rychlik, TUM, Germany
 - 18.00 *Open discussion*
 - 18.30 *Day one end*



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Tuesday 21 September 2021

Chair: M. Patriarca, EURACHEM, ISS, Italy

- 9.00 Improve the quality of measurement results in food analysis: the role of a National Metrology Institutes
A.M. Rossi, INRIM, Italy
- 10.00 Establishing traceability and comparability of measurement results by Certified Reference Materials
L. Lo Guzzo, Accredia, Italy
- 11.00 *Coffee break*
- 11.30 Method validation in food analysis
S. Pepa, Accredia, Italy
- 12.30 *Lunch break*

Assuring the quality of analytical data in food analysis

Chair: A.M. Rossi, INRIM, Italy

- 14.00 Quality assurance for reliable food measurement results – The EU perspective
P. Robouch, JRC, European Commission
- 15.00 Compliance with legal requirements and measurement uncertainty in food analysis
M. Patriarca, EURACHEM, ISS, Italy
- 16.00 *Coffee break*
- 16.30 Proficiency Testing for the food sector: the role of the European Union and National Reference Laboratories
A. Sorbo, ISS, Italy
- 17.30 *Open discussion*
- 18.00 *Day two end*



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Wednesday 22 September 2021

Food Fraud and Authenticity

Chair: C. Zoani, ENEA, Italy

9.00 Reference materials and calibration for stable isotope ratio analysis in food
L. Bontempo, Edmund Mach Foundation, Italy

10.00 Stable isotope metrology in food science
N. Ogrinc, JSI, Slovenia

11.00 *Coffee break*

11.30 Chemometrics in food characterization and authentication
F. Bianchi, University of Parma, Italy

12.30 *Lunch break*

Chair: M. Rychlik, TUM, Germany

14.00 Food industry applications and challenges in moving between targeted and non-targeted mass spectrometry methods for food fraud analysis
M. Suman, Barilla SpA, Italy

15.00 Rheological tests - a tool for improving food quality used by food industry
N. Belc, IBA Bucharest, Romania

16.00 *Coffee break*

16.30 Collaborative studies for the identification of relevant targets for food authenticity
I. Castanheira, INSA, Portugal

17.30 *Open discussion*

18.00 *Day three end*



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Thursday 23 September 2021

Food Quality and Safety

Chair: M. Careri, University of Parma, Italy

- 9.00 EFSA's contribution to safe and sustainable food systems
S. Bronzwaer, EFSA
- 10.00 The importance of metrology and standardization of nanomaterials for food industry and regulatory authorities in Europe
Q. Chaudhry, University of Chester, UK
- 11.00 *Coffee break*
- 11.30 Nanomaterials in food: traceability and comparability of analytical measurements as prerequisites for food safety
F. Cubadda, ISS, Italy
- 12.30 *Open discussion*
- 13.00 Closing of the Course
M. Careri, University of Parma, Italy
C. Zoani, ENEA, Italy