Course program overview

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

Monday 20 September 2021

13.30 Registration is open
14.15 Presentation of the School of Advanced Studies on Food and Nutrition
   D. Del Rio
14.30 Presentation of the Course
   M. Careri, C. Zoani

Food Metrology

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

Tuesday 21 September 2021

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

14.00 Quality control in support of the reliability of food analysis
   *E. Anklam, 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*

**Wednesday 22 September 2021**

**Food Fraud and Authenticity**

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*

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*
Thursday 23 September 2021

Food Quality and Safety

9.00   EFSA’s contribution to safe and sustainable food systems
       S. Bronzwaer, EFSA, Parma, Italy

10.00  The importance of metrology and standardization of nanomaterials for food
       industry and regulatory authorities in Europe
       Q. Chaudhry, University of Chester, United Kingdom

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