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
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
**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*
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