

## 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, EFSA, Parma, Italy*
- 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*