



## 4<sup>th</sup> FOODINTEGRITY CONFERENCE

PARMA 10-11 MAY 2017

Assuring the integrity of the food chain:  
Turning Science into Solutions

[www.foodintegrity2017-parma.eu](http://www.foodintegrity2017-parma.eu)

Organized by:



### SAVE THE DATE

We are delighted to invite all representatives of funding bodies, food retailers, processing food industries, quality brands, public administration, control laboratories, NGOs and the research community who work in the food authentication area, to attend the conference.

This conference, integrated within the activities of the European Funded FoodIntegrity project ([www.foodintegrity.eu](http://www.foodintegrity.eu)), will focus on the latest research outputs on developments and strategies in the field of food integrity – safety, quality, authenticity and traceability, from the project and beyond.

### PRELIMINARY PROGRAMME

#### TOPICS OF PLENARY AND PARALLEL SESSIONS

**Food Safety Implications** within Food Authenticity & Traceability Strategies  
Counterfeiting of Food & **Public Health Impact:** EU Law Enforcement Agencies  
Faster/Cheaper, Accurate, Multi-Target, Non-Targeted **Analytical Directions**  
**Risk Management** Strategies against Food Frauds  
Food Integrity in a **Global Perspective**

#### WORKSHOPS

**Trust in label claims** and best risk management practices  
**Consumer issues:** quality vs convenience – satisfying consumer needs  
GAPs analysis & **future prioritization**

#### INVITED SPEAKERS

**Chris Elliott** – *Queen's University Belfast*  
**Barbara Gallani** – *European Food Safety Authority*  
**Luciano Navarini** - *Illy Caffè*  
**Sergio TIRRÒ** – *Italian Police Department Protection of Public Health and Environment*  
**Beatriz Torres** – *International Featured Standards*  
**Stefano Vaccari** - *ICQRF/ Law Enforcement Body of Italian Ministry of Agriculture*  
**Huw Watkins** - *UK Intellectual Property Office*

#### NEW PROJECT ACTIVITIES & CONFERENCE INITIATIVES

**Training actions** on the move – dissemination event  
Inspiring speed presentations from **young food integrity scientists**  
**FI Knowledge Base & Industrial Integration APP/Infographics** Official Launch

## PRELIMINARY SCIENTIFIC/ORGANIZING COMMITTEE

**Michele Suman**, Barilla Food Research Labs, Parma, Italy – **Chair**

**Elena Maestri**, University of Parma, Siteia.Parma, Italy – **Vice Chair**

**Paul Brereton**, Fera Science Ltd., York, UK

**Christopher Elliott**, Institute for Global Food Security, Queen's University, Belfast, UK

**Lynn Frewer**, Newcastle University, Newcastle upon Tyne, UK

**Diego Luis García González**, Consejo Superior de Investigaciones Científicas, Sevilla, Spain

**Ian Goodall**, The Scotch Whisky Research Institute, Edinburgh, UK

**Jana Hajslova**, University of Chemistry and Technology, Prague, Czech Republic

**Jean Francois Morin**, Eurofins Analytics France, Nantes, France

**Petter Olsen**, Nofima, Tromsø, Norway

**Monika Tomaniova**, University of Chemistry and Technology, Prague, Czech Republic

**Saskia van Ruth**, Rikilt Wageningen UR, the Netherlands

## VENUE

The conference will be organised in the **Starhotels Du Parc**, Viale Piacenza 12/C, Parma, Italy.

The hotel is located in close proximity to the railway station and the city centre.

Special rates are offered for accommodation in the hotel

## REGISTRATION FOR THE CONFERENCE IS OPEN

Registration is requested from each conference participant: dedicated section available on the website.

Members of the FoodIntegrity project consortium have free registration.

## SPONSORSHIP PACKAGES PROPOSAL

(available on a dedicated page in the conference website – have a look!)

## ABSTRACTS SUBMISSION

(available on a dedicated page in the conference website – have a look!)

## IMPORTANT DATES

- *Submission deadline for oral presentation: 1<sup>st</sup> March 2017*
- *Submission deadline for poster presentation: 1<sup>st</sup> April 2017*
  - *Registration deadline: 30<sup>th</sup> April 2017*

## PARMA A TASTE OF HISTORY AND A HISTORY OF TASTE

Parma (about 190.000 inhabitants) is in the middle of the Po Valley, in northern Italy. Parma was a Roman colony, and it

had a certain importance as a road hub over the Via Æmilia, a major road that connected the northern part of the peninsula to the path to Rome. During the Middle Ages and the Modern era, Parma continued to flourish because of its fruitful surroundings and strategic location. History and arts left their charming signs all over the city. The town and the whole region are renowned in the world for their culinary specialities and prosperous food industries.

Parma is the proud home of the European Food Safety Authority (EFSA) headquarters.

In 2015, it was named Creative city of Gastronomy by Unesco.



For the information on the conference please check regularly the **conference website**:

<http://foodintegrity2017-parma.eu/> or contact us at: [info@foodintegrity2017-parma.eu](mailto:info@foodintegrity2017-parma.eu)

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