



4th FOODINTEGRITY CONFERENCE
PARMA 10-11 MAY 2017
Assuring the integrity of the food chain:
Turning Science into Solutions
<http://www.foodintegrity2017-parma.eu>

Organized by:



PROGRAMME OF THE CONFERENCE

May 10th

Plenary

TIME	TOPIC	SPEAKER
07:45-08:30	Registration	Local Organizers
8:30-9:00	Official Opening and Welcome, illustration of the agenda	Local Organizers & FoodIntegrity Coordinator, Authorities
Session 1	Introduction: Food Fraud –Stakeholder Implications and Mitigations	Chairs: Christophe Cavin (Nestlé) & Peter Whelan (Food Safety Authority Ireland)
09:00-09:25	Food safety implications in the context of food authenticity – <i>Keynote</i>	Barbara Gallani (European Food Safety Authority)
09:25-09:50	Strategies of quality management system against food fraud – <i>Keynote</i>	Beatriz Torres (International Featured Standards)
09:50-10:15	Food Fraud: Intellectual Property aspects and Building National Awareness of Food Crime – <i>Keynote</i>	Huw Watkins (Intellectual Property Office UK)
10:15-10:30	Turning science into solutions- the role of the FoodIntegrity project	Paul Brereton (Fera Science)

10:30-11:00

Coffee break

Press Conference (to be confirmed)

Session 2	New Solutions for Identifying Emerging Risks	Chairs: Lucy Foster (Department for Environment, Food and Rural Affairs UK) & Niels Lucas Luijckx (TNO)
11:00-11:25	Economic aspects about food integrity & challenges connected to e-commerce – <i>Keynote</i>	Stefano Vaccari (ICQRF/ Italian Ministry of Agriculture)
11:25-11:50	The use of social media: identifying norovirus outbreaks & other future directions – <i>Keynote</i>	Tim Johnston (Food Standards Agency UK)
11:50-12:10	Results of a pan-European survey on fish mislabeling: a citizen science approach	Miguel Ángel Pardo González (AZTI Tecnalia)
12:10-12:30	Early warning system and food big data: from supply chain surveillance to fraud detection	Vahid Mojtahed (Fera Science)
12:30-12:50	Predicting food fraud- a Bayesian Network approach	Hans Marvin (RIKILT Wageningen UR)
12:50-14:30	“Capturing an FI2017 screenshot”: photo all together!” Lunch break Posters View Demo Corner Virgin olive oil tasting session: the nose – the most advanced analytical instrument Vendor seminars	

Session 3	Parallel Session (A): Rapid & Confirmatory Analytical Solutions	Chairs: Vincent Baeten (Centre wallon de Recherches Agronomiques – CRAW, BE) & Dolores Perez-Marin (University of Córdoba)
14:30-14:55	Rapid authentication of coffee blends: old problem, new methods - <i>Keynote</i>	Luciano Navarini (illycaffè)
14:55-15:15	What is the origin of this garlic? Metabolomic fingerprinting employing high resolution mass spectrometry may give a rapid answer	Jana Hajslova (University of Chemistry and Technology, Prague)
15:15-15:35	A rapid universal tool for colorimetric authentication of food combining nanotechnology with DNA barcoding	Paola Valentini (IIT)
15:35-15:55	Carotenoid profiling as tool for verifying egg production claims in the UK	Katharina Heinrich (Fera Science)

15:55-16:15	Targeted / untargeted approaches and data handling. How to support authenticity of food and raw materials	Caterina Durante (Chemstamp)
16:15-16:35	Physi-Trace: rapid origin traceability of Australian pork products	Garry Lee (Food Science Solutions Perth Australia)
16:35-16:55	Food integrity with Isotope Fingerprints: unlocking the truth	Christopher Brodie (Thermo Fisher Scientific)

Session 4	Parallel Session (B) - Workshop: Good risk management requirements, trust in labels-claims & best practices	Organized & Chaired by Federica Camin (Fondazione Mach)
14:30-17:00	This Workshop will deepen the themes of economic significance and importance of label claims, and will give to stakeholders and official bodies guidelines for promoting trust in premium products	<p>1st Part (14:30-15:30) – Short Talks</p> <ul style="list-style-type: none"> •Fabio del Bravo (Ismea) •Rosa Vano (Castillo de Canena) •Gerald A. Herrmann, (Organic Services) •Marco Nocetti (Consorzio Parmigiano Reggiano) •Massimo Sacco (Acetificio Ponti) •Francois Guyon (Scl.Finances.Gouv) <p>2nd Part (15:30-17:00) - Interactive Exercise (world cafe) :</p> <p>Three discussion tables will be organized (1. PDO foods; 2. PGI foods; 3 organic foods). People will be divided in 3 group who will visit each table for 20 minutes discussing each time a different issue (economic importance, promotion, protection)</p>

17:00-17:30 *Coffee break*

Session 5	“Fast” Science (8’ speed presentations)	Chairs: Elena Maestri (Siteia.Parma) & Jean Francois Morin (Eurofins)
<p>17:30-18:50</p> <p>➤ <i>First outcomes from new FoodIntegrity Work Packages projects launched in 2016:</i></p> <ul style="list-style-type: none"> • A gradual step-by-step process for advancing knowledge on NIRS sensors technology for rapid, in situ and cost-effective authentication of Acorn Iberian Ham (Jamón ibérico de Bellota) [Ana Garrido Varo – University of Còrdoba] • Fish Identification Software Hub (F.I.S.HUB) Classifier [Francesco Rossi - Politecnico di Torino] • Other new WPs short presentations in potential addition 		

➤ *Inspiring presentations from 6 young food integrity scientists (Young Researchers Award):*

- Non target screening strategy based on GC-Q-TOF for Scotch whisky authentication [Michal Stupak - University of Chemistry and Technology Prague]
- A novel approach to authenticate whole and refined grain durum wheat (*Triticum durum* Desf.) based on untargeted lipidomics [Laura Righetti – University of Parma]
- Non-Targeted Methods guidance – Overview of draft USP guidance [Kenny Xie – United States Pharmacopeia]
- Volatile fingerprinting using PTR-MS paves the way for South African lamb to acquire PGI status [Sara Erasmus - Stellenbosch University South Africa]
- Food fraud detection through species-specific marker peptides [Barbara Prandi – University of Parma]
- COIBar-HRM as a novel approach for the discrimination of hake species [Telmo Fernandes - Universidade do Porto]

20.00-23.00 Conference Dinner / Social Event [Corale Verdi Restaurant - Parma]
(open to all the registered people: free for consortium members / payment for other participants)

23.00-01.00 “Disco FoodIntegrity”: Young (& “Less Young”!) Night Entertainment Event [StarHotel - Parma]
(free entrance)

May 11th

Session 6	Parallel Session (C) - Workshop: FoodIntegrity 2020 Challenges - Unresolved and Emerging gaps	Organized & Chaired by Saskia van Ruth (Wageningen University and Research)
9:00-11:00	This Workshop will be based on an interactive debate and online voting to identify the major unresolved and emerging gaps in assuring the integrity of the food chain	<p>Procedure of the first FoodIntegrity gap analysis, gaps covered in the FoodIntegrity & other EU projects, continuing/unresolved gaps.</p> <p>Introduction to online voting tool: Kristian Holst Laursen (University of Copenhagen)</p> <ul style="list-style-type: none"> - The consumer perspective: Camille Perrin (BEUC – The European Consumer Organization) - The industry perspective: Christophe Cavin (Nestlè) - The authorities perspective: Chris Vansteenkiste (Europol) <p>Panel discussion with: Chris Elliott (Queens University Belfast), Quincy Lissaur (SSAFE) and the audience moderated by Georg Melzer-Venturi (Eutema) and Francis Butler (University College Dublin)</p>

Session 7	Parallel Session (D) Consumer Issues: Quality vs Convenience – Satisfying Consumer Needs	Chairs: Robert Home (FiBL) & Claudia Berti (Barilla)
9:00-9:25	Counterfeiting of food & public health impact: priority for EU Law Enforcement Agencies - <i>Keynote</i>	Sergio Tirrò (Carabinieri NAS)
9:25-9:45	“Journalistic Video-Shock-Talk” on food frauds & food crime - <i>Keynote</i>	Luca Ponzi (RAI Radiotelevisione Italiana)
9:45-10:05	Food or Wildlife? Consumers’ poor knowledge of fish appearance hampers seafood market transparency and sustainability	Stefano Mariani (University of Salford, Manchester, UK)
10:05-10:25	Chinese consumer attitudes to European products	Lynn Frewer (Newcastle University)
10:25-10:45	Olive oil trade standards inside and outside EU: analysing differences	Diego Luis Garcia-Gonzalez (CSIC)
10:45-11:05	Gastronomy, Culture & Integrity. Food identity: characteristics and evolutions	Luca Govoni (ALMA Scuola Internazionale di Cucina Italiana)

11:00-11:30 *Coffee break*

Session 8	Food Authenticity- Forward Look	Chairs: Michele Suman (Barilla Advanced Laboratory Research) & Carsten Faul-Hassek (BfR - Federal Institute for Risk Assessment)
11:30-11:55	Food Integrity: a global perspective - <i>Keynote</i>	Chris Elliott (Queen's University Belfast)
11:55-12:15	Overview of the EU challenges for food fraud	Eric Marin (DG SANTE European Commission)
12:15-12:35	Role of analytical testing for food fraud risk mitigation – how much is enough	Francis Butler (University College Dublin)
12:35-12:50	The EU H2020 OLEUM Project: state of play and first advancements	Tullia Gallina Toschi (University of Bologna)
12:50-13:10	Poster Awards Official Closure Farewell	Chairs of FI2017 & FI Coordinator
13:10-14:30	Lunch break Posters View Demo Corner	

**14.30 – 17.30 Visit to Barilla Plant
(only for registered participants in advance - limited number)**