



## 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:



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.

### 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**  
**Consumer issues**: quality vs convenience – satisfying consumer needs  
**Risk Management Strategies** against Food Frauds  
**Emerging Risks & Food Integrity in a Global Perspective**

### WORKSHOPS

**Trust in label claims** and best risk management practices  
**Food Integrity 2020 Challenges - unresolved and emerging gaps**

### INVITED SPEAKERS

**Chris Elliott** – *Queen's University Belfast*  
**Barbara Gallani** – *European Food Safety Authority*  
**Luciano Navarini** – *Illy Caffè*  
**Sian Thomas** - *Food Standards Agency*  
**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**

## SCIENTIFIC – ORGANIZING COMMITTEE

**Michele Suman (CHAIR)** – *Barilla SpA*  
**Elena Maestri (Vice CHAIR)** – *University of Parma, Siteia.Parma*  
**Pier Luigi Acutis** – *Istituto Zooprofilattico Sperimentale Piemonte*  
**Marco Arlorio** – *Università del Piemonte Orientale*  
**Paul Brereton** – *Fera Science Ltd*  
**Chris Elliott** – *Queen's University Belfast*  
**Lynn Frewer** – *Newcastle University*  
**Diego Luis Garcia Gonzalez** – *Consejo Superior de Investigaciones Científicas Sevilla*  
**Ana Garrido** – *Universidad Nacional de Córdoba*  
**Ian Goodall** – *The Scotch Whisky Research Institute*  
**Jana Hajslova** – *University of Chemistry and Technology Prague*  
**Gerald Herrmann** – *Organic Services GmbH*  
**Rolando Lorenzetti** – *Consorzio Italbiotec*  
**Niels Lucas Luijckx** – *TNO Innovation for Life*  
**Will Meister** – *Organic Services GmbH*  
**Vahid Mojtahed** – *Fera Science Ltd*  
**Jean-François Morin** – *Eurofins Analytics France SAS*  
**Petter Olsen** – *Nofima AS Tromsø*  
**Saskia van Ruth** – *Rikilt Wageningen UR*  
**Monika Tomaniova** – *University of Chemistry and Technology Prague*  
**Andrew Watson** – *Institute of Food Research UK*  
**Daniel Wunderlin** – *Universidad Nacional de Córdoba*

## LOCAL ORGANIZING COMMITTEE

**Michele Suman (CHAIR)** – *Barilla SpA*  
**Elena Maestri (Vice CHAIR)** – *University of Parma, Siteia.Parma*  
**Dante Catellani** – *Barilla SpA*  
**Daniele Cavanna** – *Barilla SpA*  
**Francesca Lambertini** – *Barilla SpA*  
**Marzia Manara** – *Barilla SpA*  
**Barbara Piccinini** – *Barilla SpA*  
**Barbara Prandi** – *University of Parma, Siteia.Parma*  
**Stefano Sforza** – *University of Parma, Siteia.Parma*  
**Sandro Zanardi** – *Barilla SpA*

## 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.

- **Registration deadline: 30<sup>th</sup> April 2017**

## ABSTRACTS SUBMISSION IS OPEN

Go to the dedicated page in the conference website to upload the abstracts for oral and poster presentation.

- **Submission deadline for oral presentation: 10<sup>th</sup> March 2017**
- **Submission deadline for poster presentation: 1<sup>st</sup> April 2017**

## SPONSORSHIP PACKAGES PROPOSAL

Available on a dedicated page in the conference website: have a look!

## 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.



## 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.**



## CONFERENCE DINNER

Parma is renown in the world for two reasons: **good music and good food.** We decided to bring them **together for the Conference dinner, on May 10<sup>th</sup>,** which will take place in **Corale Verdi.**

This in **one of the most popular restaurants in town;** it owes its fame to its traditional menu full of local delicacies (handmade stuffed pasta, cold cuts...), but is also **the seat of a choir,** founded in 1905 and well known for its deep knowledge and love of Giuseppe Verdi's works.

The building dates back to the early 19<sup>th</sup> century and **includes a shaded yard** where people love to spend evenings playing games, enjoying a drink and... **listening to music!**

**The neighbourhood** of the restaurant is **quite charming:** it lies right between the green meadows of **Parco Ducale** and the old **Oltretorrente District** with its multi-coloured houses, among which there is the birthplace of the great conductor Arturo Toscanini (1867-1957), that is now a museum.



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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)

Follow us on Facebook: <https://www.facebook.com/foodintegrity2017parma/>



The project has received funding from the European Union's Seventh Framework Programme for research, technological development and demonstration under grant agreement No. 613688.