



GLOBAL CENTRE FOR  
FOOD SAFETY AND QUALITY

# DISH

## HIGH LEVEL SUMMIT

*New issues and emerging  
trends in food safety*



*May 14-15, 2019 - Bologna*

*Palazzo Marescotti  
Via Barberia, 4*

## SPEAKERS

DTU Food  
National Food  
Institute



ALMA MATER STUDIORUM  
UNIVERSITÀ DI BOLOGNA



LUND  
UNIVERSITY



THE HONG KONG  
POLYTECHNIC UNIVERSITY  
香港理工大學



## **Erik Andersen**

**Head of Section, Danish Veterinary and Food Administration, Unit.**

Chemistry and Food Quality, Topics I cover: Food standards, Marketing standards, PDO/PGI/GTS, Food quality and Foodfraud / authenticity in general



## **Dorte Lau Baggesen**

**Head of Division of Food Microbiology at the National Food Institute**

Has almost 30 years of experience with microbiology and food, feed and animal safety. Based on research she has strong competences regarding governmental and industry advice (DK and EU), collaboration and governance and had participated in a high number of cross disciplinary and – sectorary working groups aiming to find joint solutions to societal challenges. Since 2014, Dorte Lau Baggesen has been involved in research on insects for food and feed as a concrete response to remedy the growing need for new proteins for human and animal consumption.



## **Susanne Braun**

**Managing Director of Research Center for Bioeconomy (University of Hohenheim, Germany), H2020 SMARTCHAIN project Coordinator and Chair of FOODforce network.**

A well-established Food System Approach is essential for the transition from the current unsustainable Food System to a healthy, circular and resource-efficient paradigm. Such transitions will be hugely complex, since the multiple patterns of food production and consumption are closely interconnected. FOODforce has identified three major gaps “Lines of Actions” for Horizon Europe Project design, to turn the complexity of today’s Food System into a more sustainable and competent future Food System.



## **Francesco Capozzi**

### **Head of Interdepartmental Centre for Industrial Agrofood Research**

After his Degree in Pharmaceutical Chemistry and Technology at the University of Florence, he worked until 1989 at the Menarini Pharmaceutical Industries Riunite srl Florence as researcher for the development of analytical methods for the quality control of drugs being tested. He leads the "BIO-NMR" research group with activities targeted to the study of biological systems, through the use of NMR, for the development of spectroscopic methods for the evaluation of the molecular quality. He is an expert of metabolomics aiming at defining the metabolic state of living systems by means of patterns of biomarkers and molecular profiles. He carry out applied scientific research focused on the definition of the structural states of the matter, while favouring the study of the supra-molecular domains defining the compartmentalization scheme of the biological systems. He was the European coordinator of the KBBE FP7-266331 "CHANCE" project.



## **Chinchih Chen**

### **James Martin Fellow, Oxford Martin School, University of Oxford**

Dr. Chinchih Chen is the research fellow of the Oxford Martin Programme on Technology and Employment at the Oxford Martin School. She obtained her PhD at London School of Economics and Political Science and joined the School since 2015. She has participated in various research projects in examining the effect of gig economy on employment, the impact of automation on local labour market and socio-economy, such as voting behaviour, health and marriage market as well as the future job creations in developing countries.



## **Christophe Cotillon**

### **Christophe Cotillon is an expert in technology transfer, dissemination and communication activities towards food industry especially SMEs.**

At present, Christophe Cotillon is the Deputy Manager of ACTIA, responsible of European affairs and International Cooperation. Christophe Cotillon has been involved in 27 European projects associated or not with technical centers members of ACTIA and performing research, development, demonstration and dissemination activities. National Contact Point for agro-food sector in France, Christophe Cotillon is also involved in international cooperation programmes targeting capacity building for research, development and innovation in African and South American Countries.



## **Tom Heilandt**

### **Secretary, Codex Alimentarius Commission**

Tom Heilandt is a German citizen with degrees in Mathematics and Computer Science. After working in chemical industry (BAYER) and enterprise consulting from 1990-1994, he joined the United Nations Secretariat. From 1994-1998 he was posted in the United Nations Economic Commission for Europe (UNECE) in Geneva dealing with the international regulations for the transport of dangerous goods. From 1998-2005 he was Secretary of the UNECE Working Party on Agricultural Quality Standards. In 2005, he joined the Codex Secretariat in Rome as Senior Officer responsible for communication. In October 2014, the Directors General of FAO and WHO appointed him to the position of Secretary of the Codex Alimentarius Commission. In 2019 he was made member of the French Order of Agricultural Merit for his contribution to the establishment of the United Nations World Food Safety Day.



## **Henning Høgh Jensen**

### **Head of Division of Food Technology, and Head of Department Innovation**

Henning is working with implementing technological developments within food value chains that can contribute to a sustainable development of society. Partly, this is done by studying innovation and innovation models in high value food chains where the focus on creating high value products on a demand-driven market place. And, further, it is done by establishing public-private partnerships that enhance the technological innovation levels in startups, small and medium enterprises and large corporates. Henning is an experienced manager of numerous research projects funded by nationally and internationally public and private funding.



## **Huub Lelieveld**

### **President of the Global Harmonization Initiative (GHI) and editor of books on hygiene and food safety management.**

GHI's has members in almost all countries with >500,000 inhabitants. Members are food (or related fields) scientists. The goal of GHI is "Achieving consensus on the science of food regulations and legislation to ensure the global availability of safe and wholesome food products for all consumers". For that purpose GHI develops global scientific consensus documents that may be used by stakeholders to convince governments to change their regulations, based on good science. To reduce the amount of healthy food that is destroyed for reasons of differences in regulations between countries, GHI also promotes harmonisation of food safety regulations.



## **Erika Menosso**

**(Female) oversees Innovation Academy within Electrolux GC&T(Global Connectivity&Technology Center-Italy)**

She has the responsibility to activate research programs within the Universities network of this department.

She had the responsibility of Innovation Management within Electrolux GC&T. In this role, she had the responsibility of scouting activities and demonstrator development within a global structure supporting from technology stand -point

the complete company product portfolio. During her professional path, she has experienced the technical committee activities for standard development.

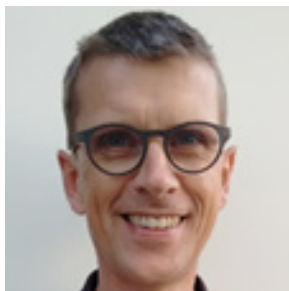


## **Sabrina Moret**

**Associate Professor of Food Chemistry (University of Udine). Research topics: food analysis, sample preparation, contaminants, migration from packaging.**

Mineral oil hydrocarbons in food: sources, occurrence and analytical challenges. Food can be contaminated with mineral oils hydrocarbons (MOH), which are complex mixtures of hydrocarbons of petrogenic origin comprising saturated (MOSH) and aromatic (MOAH) compounds; the

former are of concern due to their bioaccumulation potential, whereas the latter (mainly 1-3 ring alkylated compounds) include suspected carcinogens. The seminar will give an overview on possible sources of contamination, occurrence in foods, proposed limits, actions to reduce food contamination, and analytical challenges. Case studies will be illustrated and discussed.



## **Maarten Nauta**

**Senior scientist in the Risk-Benefit Research Group of DTU Food in Denmark.**

He was educated as mathematical biologist, has more than twenty year experience in Quantitative Microbial Risk Assessment and works on Risk Benefit Assessment of foods since 2012. He has advisory tasks for (inter-)national food safety risk management and acts as teacher, trainer and supervisor of students. His research focusses on the

development of methods and tools for integrated approaches for quantitative assessment of health risks and benefits for consumers.



## **Fredrik Nilsson**

**Fredrik Nilsson, Professor in Packaging logistics and Head of department, Design Science, Lund University, Sweden.**

In this presentation, the focus is set on models and technologies related to increased transparency and visibility in food supply chains for the purpose of lowering food waste, increasing food safety and increasing overall resource efficiency. It includes a field study covers a whole supply chain in which all actors were provided with real-time data on time and temperature of a product from production until consumption.



## **Lorenzo Pastrana**

**Head of the Department of Life Sciences at the International Iberian Nanotechnology Laboratory at Braga (Portugal) INL**

He has a PhD in Pharmacy (1991) by the University of Santiago (Spain). He was postdoctoral fellow (1992-1993) in the Centre de Transfert en Microbiologie et Biotechnologie- INSA at Toulouse (France). In 1991 he joined the University of Vigo (UVIGO) in Spain as Assistant Lecturer in Biochemistry. Since 2010 is Professor of Food Science at UVIGO, where he was the founder and the first Director of the Centre of Research Transference and Innovation (CITI) at Tecnopole (Galicia Technological Park), and the Head of the Knowledge Transfer Office of the University of Vigo (2009-2010). In 2006 founded the first Regional Food Innovation Cluster (Galician Agri-Food Technology Platform). Since 2016 is member of the scientific board of the Cluster Portugal Foods. In September 2015 he joins the International Iberian Nanotechnology Laboratory at Braga (Portugal) INL. His research is marked oriented with a multidisciplinary approach integrating methods and concepts of the biotechnology, nanotechnology and mathematical modelling. Currently he is working in three main areas, namely: micro and nanoencapsulation of bioactives for improving functional foods; edible, active and smart food packaging; and creation of new gastronomic sensations/emotions by using nanotechnology. He is author of more than one hundred fifty scientific papers and 4 licenced patents relating the development of new food products and process. He has a broad experience leading as PI National and European research projects as well industrial R&D contracts with food companies.



## **Begoña Pérez-Villarreal**

### **Director of the EIT Food Innovation hub for Southern Europe**

The EIT Food Innovation hub for Southern Europe ([www.eitfood.eu](http://www.eitfood.eu)) aim to boost innovation involving stakeholders from Portugal, Spain, Italy, Greece, Turkey and Israel. Main activity is related to building a dynamic ecosystem developing collaborative projects and activities in business creation, education, innovation and communication programs to develop products and services contributing to a healthy lifestyle and a sustainable circular bio-economy. She has been involved in R&D&I activities and technology transfer to the food industry, particularly in the SME area, concerning quality issues, product development, traceability and sustainability of the food chain for 25 years, coordinator of several European projects, has published 75 articles and is co-author of 5 new food products patents. She collaborates with different organizations and governments departments on strategic plans for R&D for the food industry.



## **Roland Ernest Poms**

### **Secretary General of MoniQA Association, PhD in Food Technology and Biotechnology, Professor of Food Safety Analytics at BOKU Vienna, Austria**

Dr. Roland Poms is Secretary General of MoniQA Association, an international non-profit association based in Austria. He holds a PhD degree in Food Technology and Biotechnology from BOKU Vienna, where he is Professor in "Food Safety Analytics". Since 2016 he also works as consultant at FAO in Rome. His general expertise is development, validation, and application of analytical methods for food safety and quality assessment. He has worked as coordinator and as partner in various international collaborative research projects. He is involved in working groups of CEN, ISO, IAM, Codex Alimentarius, AOAC.



## **Marta Prado**

### **Group leader of Food Quality and Safety Research Group (FQ&S) at the International Iberian Nanotechnology Laboratory (INL).**

Her research interests are the development of new, fast and reliable detection methodologies combining molecular biology and nano- and microfabrication technologies for different applications particularly in the field of food safety and quality. Marta has a PhD in Food Science and Technology from the University of Santiago de Compostela (Spain) and she has worked at JRC-Geel from the European Commission between 2005 and 2010. She actively collaborates with international institutions such as the European Food Safety Authority (EFSA) as external expert in working groups.



## **Yves Rey**

**Yves Rey has more than 45 years' experience in world's leading food and packaging companies in 10 different countries.**

He is an experienced Managing Director, with a strong business and consumer oriented mindsets, with an extensive knowledge in food manufacturing, food science and food law. The last decade has produced a food revolution. Today's consumers are becoming increasingly concerned that the food they eat could be harmful to their health and the planet. This revolution is shaping how products are developed and made. New products, and technologies to be economically sustainable for the industry, need to deliver products to the enduser that meet their global expectations. Addressing these new challenges for the food industry represents significant financial opportunities by opening up new markets, attracting and retaining consumers.



## **Oliver Schlüter**

**PhD in Food Technology, Coordinator of ATB Research Program on Quality and Safety of Food and Feed, Chair of EFFoST Standing Committee on Careers Development & Education**

Oliver Schlüter received his Ph.D. in food technology at the Berlin University of Technology. Since 2003, he is a senior scientist at the Leibniz Institute for Agricultural Engineering and Bioeconomy (ATB). Dr Schlüter is the coordinator of the research program on "Quality and safety of food and feed", head of the ATB lab on food hygiene and vice-head of the Department of Horticultural Engineering. His research work focuses on emerging technologies in primary food production (e. g. fresh produce and edible insects) and nonthermal food processing (high pressure, ozone, plasma etc.), optimisation and innovation of processing steps along the food chain including quality and safety monitoring. Dr. Schlüter is Chair of the Technical Board of CIGR Section VI: Bioprocesses, Chair of EFFoST Standing Committee on Careers Development & Education, German representative of IFA (ISEKI Food Association) and GHI (Global Harmonization Initiative). Since 2015 he is the Chairman/co-chairman of the annual INSECTA conference on edible insects. He is member of the editorial board of Innovative Food Science and Emerging Technologies, Journal of Insects as Food and Feed (JIFF), Heliyon, International Journal of Food Science.





## **Olaug Taran Skjerdal**

**Senior researcher in food safety at the Norwegian Veterinary Institute.**

She coordinated the EU funded project STARTEC and led the seafood work in BASELINE. She works mainly with Listeria and Staphylococci related to risk assessment, food innovation and analytical methods within research and food surveillance. She participated in the development of European guidelines for risk assessment of listeriosis of ready to eat foods.



## **Lennart Svensson**

**Senior strategist at the Department for innovation and regional development, Region Skåne, Sweden**

Since 2006 he has been responsible for the development of an International Innovation Strategy for Skåne. He is initiator of a number of new clusters. In 2013 he was Chairperson of the European Forum for Clusters in Emerging Industries (EFCEI). During the last years he has been responsible for the development of Skåne's new food strategy - Smart Food - and coordinator for the transition of Findus site in Bjuv to an international food innovation platform, Food Valley of Sweden in Bjuv.



## **Gabriele Tubertini** **CIO – Coop Italia**

Gabriele Tubertini is Chief Information and Organisation Officer at Coop Italia, besides my CIO role, I've spearheaded the project team responsible for the set up of the Supermarket of the future at the Future Food District, one of the main Thematic Spaces of the EXPO 2015 in Milan. Prior to joining Coop Italia in September 2011, he served as Operations, Technology & Claims Director at RSA Group - Sun Insurance Office Ltd, and earlier as Chief Information Officer at Granarolo (Bologna, Italy), and General Manager of Mercato Impresa S.p.A (Milan, Italy). In his earlier career he worked for Accenture (former Andersen Consulting) on several IT transformation projects, for companies such as Piaggio, RAI (Italian Broadcasting Company), Agip, Kuwait Petroleum Intl., ENI, Pirelli, Benetton and Vodafone. Tubertini is an Italian national and holds a Degree in Economics from Bologna University.



## **Johanna Vilkki**

**Research professor in farm animal nutrigenomics, Director of Innovative Food System Research Programme at Natural Resources Institute Finland (Luke)**

Research professor Johanna Vilkki is the director of the Innovative Food System Research Programme at Natural Resources Institute Finland (Luke). She is an expert in animal and plant breeding, genetics and nutrigenomics with 101 publications and 2 patents in the field. She has led several large research projects including coordination of the EU project MASTITIS RESISTANCE, and large projects co-funded by the breeding or manufacturing industry



## **Yongning Wu**

**PhD, Professor, Chief Scientist of China National Center for Food Safety Risk Assessment (CFSA), Dean of Key Laboratory of Food Safety Risk Assessment, Ministry of Health of China; Director of WHO Collaborating Centre for Food Contamination Monitorin**

Dr. Wu graduated from Nanjing Medical University (formerly Nanjing Medical College) with a bachelor's degree in public health (BPH) (1983).

In 1986 and 1997, he graduated from formerly Chinese Academy of Preventive Medicine with a master's and doctor's degree in nutrition and food hygiene, respectively. He is the UICC Scholar of International Agency for Research on Cancer (IARC) of WHO, and the Royal Society Scholar in MRC Toxicology Unit of the Medical Research Council, the UK.

To closely cater to the need of the food pollution risk assessment and regulatory in China, he carries out studies on total dietary and the body load monitoring technology in China, and develops chemical pollutants exposure group characterization and assessment techniques. He was elected into the National New Century Talents Project (2007), enjoying the special allowance of the State Council (since 2010), won the Wu Jieping - Paul Janssen Medical & Pharmaceutical Award (Public Health, Wu-Janssen Award) in 2011, and was awarded the title of Young and Middle-aged Experts with Outstanding Contributions by the Ministry of Health (2012). He won the Second Prize of National Award for Science and Technology Progress (2006), the First Prize of China Standard Innovation Award (2007), the First Prize of Huaxia Medical Science and Technology Award (2011), the Second Prize of Chinese Medical Science and Technology Award (2012 and 2005), the Second Prize of Beijing Award for Science and Technology (2011), the Second Prize of Fujian Award for Science and Technology (2010), etc.

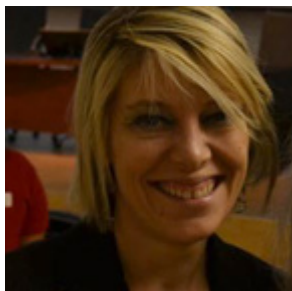
He has published 8 monographs as the editor-in-chief, and more than 100 SCI papers, with h index of 30.



## **Angelo Vittorio Zambrini**

**Food technologist, 45 years of industrial experience in the field of dairy and dairy-free products, infant formula, natural mineral water and beverages.**

Chief Scientific Officer at Granarolo Group, the largest dairy coop in Italy; president of Clust-ER Agrifood, the food branch of Emilia-Romagna clusters; member of the Technical-Scientific Committee of CLAN, the Italian agrifood cluster. President of the Technical-Scientific Committee of Agrofood BIC, a corporate accelerator of innovative startups. President of Tecnoalimenti, a corporate consortium for research and innovation; member of the directorate of NFI-Nutrition Foundation of Italy and of EggPlant Srl, a startup active in the field of bioplastics; member of the Advisory Board of CNR-ISA, the Institute of Nutrition Science of the National Research Center. Contract professor in Dairy Chemistry and Technology at the Catholic University of Sacred Heart in Piacenza and in Dairy Hygiene and Technology at Alma Mater.



## **Claudia Zoani**

**Researcher at the ENEA Biotechnology and Agroindustry Division; specialist on Metrology, atomic spectroscopy and mass spectrometry. Coordinator of the ESFRI Research Infrastructure METROFOOD-RI.**

Graduated in Chemistry, with a PhD in Analytical Chemistry. She conducts R&D activities on Reference Materials and Methods; measurement uncertainty; food quality, safety and traceability; chemical risk assessment. Member of the Eurachem WG on Reference Materials, IMEKO TC23 Metrology in Food and Nutrition, UNI Committee General Metrology. Tutor for graduation, PhD and fellowships; author/co-author of more than 100 papers and contributions at national and international conferences; section editor for ACTA IMEKO and scientific reviewer of many Journals and National and International Conferences.



**DISH:** Jointly founded by National Food Institute - Technical University of Denmark (DTU), Alma Mater Studiorum - University of Bologna (Unibo), Lund University (LU), and The Hong Kong Polytechnic University (PolyU), DISH Global Centre for Food Safety and Quality is a non-profit collaborative alliance set out to address challenges in global food safety, with the motto of “Powering Food Safety with Science and Technology.” It is a unique Europe-Hong Kong establishment by four economies – Denmark, Italy, Sweden, and Hong Kong, with the vision to become a global leading collaborative centre for food safety. Through this key representation of academic collaborative efforts in engaging the industry, government, NGOs and other stakeholders, DISH is designated to translate into a true global effort to advance food safety, building on each partner’s networks, experiences and skills, and to reach its final goal of creating impact on society in the long run.