

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.

DISH

HIGH LEVEL SUMMIT

New issues and emerging trends in food safety

May 14-15, 2019 - Bologna

*Palazzo Marescotti
Via Barberia, 4*

SESSION

Quality and authenticity / Fraud and traceability
Policies and regulation / Food preservation, retail and logistics
Consumers choices / The supermarket of the future
A way forward in food safety emerging trends

The meeting is by invitation only

If you are interested in participating and for any other information, please write to:

lsb@unibo.it



TUESDAY 14TH MAY

REGISTRATION STARTS AT 13.00

14.00 OPENING - Welcome and institutional greetings

Patrizia Brigidi, University of Bologna, DISH board member and Rector's Delegate for European Research, Italy

Simona Caselli, Emilia-Romagna Region's Councillor for Agriculture, Italy

14.30 Session 1 - INNOVATIVE METHODOLOGIES FOR QUALITY AND AUTHENTICITY

Moderator: *Tullia Gallina Toschi*, University of Bologna, Italy

Mineral oil hydrocarbons in food: sources, occurrence and analytical challenges

Sabrina Moret, University of Udine, Italy

A FoodLab in the palm of your hand. Reliable Nano and Micro-solutions for DNA Analysis for authenticity and food safety

- *Marta Prado*, International Iberian Nanotechnology Laboratory - INL, Portugal

Design Blockchain to protect quality and authenticity of high value foods

- *Henning Høgh Jensen*, Technical University of Denmark - DTU, Denmark

15.30 NETWORKING COFFEE

16.00 Session 2 - INNOVATIVE TECHNOLOGIES FOR FRAUD AND TRACEABILITY

Moderator: *Christine Nelleman*, National Food Institute and Technical University of Denmark - DTU, Denmark

H2020-EU-China-Safe: Towards Collaborative Leadership to Tackle Food Fraud -

Yongning Wu, China National Center for Food Safety Risk Assessment – CFSA, China

METROFOOD-RI in support to food traceability and food safety

- *Claudia Zoani*, Italian National Agency for New Technologies, Energy and Sustainable Economic Development - ENEA, Italy

The challenges for authorities to tackle food fraud

- *Erik Andersen*, Danish National Food Agency, Denmark

Foodomics a powerful approach for traceability

- *Francesco Capozzi*, University of Bologna, Italy

17.30 Session 3 - Round table on POLICIES AND REGULATION

Moderator: *Davide Viaggi*, University of Bologna, Italy

Panelist: *Huub Lelieveld*, Global Harmonization Initiative – GHI, Austria

Dorte Lau Baggesen, Technical University of Denmark - DTU, Denmark

Johanna Vilkki, Natural Resources Institute Finland - LUKE, Finland

Susanne Braun, University of Hohenheim, Germany and FOODforce Network

Vittorio Zambrini, Technical Scientific Committee of CLAN Agrifood and

Granarolo, Italy

Tom Heilandt, Codex Alimentarius Commission FAO/WHO

19.00 NETWORKING SESSION AND EVENING RECEPTION

WEDNESDAY 15TH MAY

8.30 Session 4 - INNOVATIVE TECHNOLOGIES FOR FOOD PRESERVATION, RETAIL AND LOGISTICS

Moderator: *Terence Lau*, Hong Kong Polytechnic University, Hong Kong

Food Safety Decisions - Tools and Tips for Food Producers of Ready-to-Eat Foods

Olaug Taran Skjerdal, Norwegian Veterinary Institute, Norway

Nonthermal food processing from lab-scale to innovation

- *Oliver Schlüter*, Bioeconomy and European Federation of Food Science and Technology - EFFoST and Leibniz Institute for Agricultural Engineering, Germany

Minimized food waste and increased food quality and safety from intelligent packaging systems

- *Fredrik Nilsson*, Lund University, Sweden

Microbial risks and food quality (instrumental) detection in the kitchen ecosystem

- *Erika Menosso*, Electrolux, Italy

10.00 NETWORKING COFFEE

10.30 Session 5 - INNOVATIVE TECHNOLOGIES and CONSUMERS CHOICES

Moderator: *Yvonne Granfeldt*, Lund University, Sweden

Effective food allergen management strategies to assure safe food choices for allergic individuals

- *Roland Poms*, MoniQA Association, Austria

Food innovation consumers driven – a complexity of demands and expectations”

Christophe Cotillon, Actia Automotive, France

Green impact factories: the connection between circular food production and food safety and quality

- *Svensson R. Lennart*, Region Skåne, Sweden

Risk-Benefit Assessment: Science to empower the consumer

- *Maarten Nauta*, Technical University of Denmark - DTU, Denmark

Nanotechnology as a way to produce bio-based and biodegradable food packaging with enhanced properties”

- *Lorenzo Pastrana*, International Iberian Nanotechnology Laboratory - INL, Portugal

12.15 Session 6 - Round table on THE SUPERMARKET OF THE FUTURE

Moderator: *Mario Mazzocchi*, Alma Mater Studiorum - University of Bologna, Italy

Panelist: *Yves Rey*, Global Food Safety Initiative - GFSI

Gabriele Tubertini, COOP Italia, Italy

Begoña Pérez-Villarreal, EIT Food, Spain

Chinchih Chen, Oxford Martin School - University of Oxford, United Kingdom

13.30 Session 7 - CONCLUDING REMARKS: A WAY FORWARD IN FOOD SAFETY EMERGING TRENDS

Patrizia Brigidi, University of Bologna, Italy

All sessions moderators

14.00 NETWORKING LUNCH AND DEPARTURE OF GUESTS