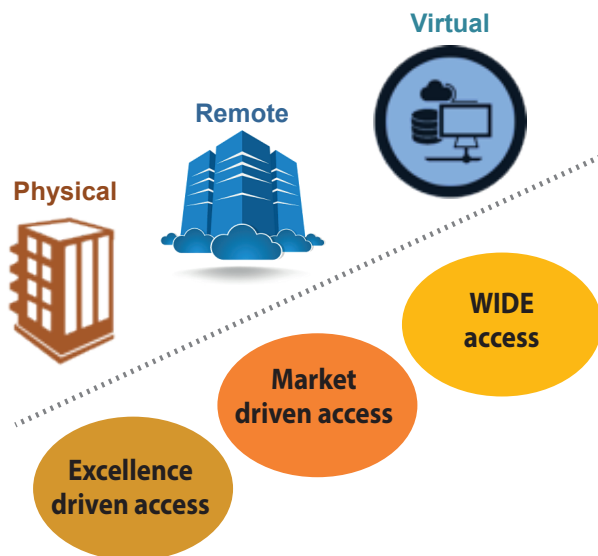


High-level metrology services in food and nutrition for the enhancement of food quality and safety



Research activities cover the whole food chain, from primary production to final consumption, **“from farm to fork”**

Multidisciplinary approach

- Agrifood
- Sustainable development
- Food quality and safety
- Traceability and authenticity
- Environmental safety
- Consumer sciences
- Human health

Country	National Contact	
- IT	ENEA – Claudia Zoani	claudia.zoani@enea.it
- BE	SCIENSANO – Joris Van Loco	joris.vanloco@sciensano.be
- CH	PREMOTEC GmbH – Karl Presser	karl.presser@premotec.ch
- CZ	CZU – Lenka Kourimska	kourimska@af.czu.cz
- DE	TUM – Michael Rychlik	michael.rychlik@tum.de
- ES	EURECAT – Biotza Gutierrez Arechederra	biotza.gutierrez@eurecat.org
- FI	EFFA – Janne Nieminen	janne.nieminen@ruokavirasto.fi
- FR	UPPA – Olivier Donard	olivier.donard@univ-pau.fr
- GR	AUTH – Maria Tsimidou	tsimidou@chem.auth.gr
- HU	USZ – Akos Kukovecz	kakos@chem.u-szeged.hu
- MD	DAS – Iulia Iatko	iulia.iatco@dasfoundation.md
- MK	IJZRS – Anita Najdenkoska	a.najdenkoska@iph.mk
- NL	RIVM – Marga Ocke	marga.ocke@rivm.nl
- NO	NTNU – Turid Rustad	turid.rustad@ntnu.no
- PT	INSA – Isabel Castanheira	isabel.castanheira@insa.min-saude.pt
- RO	IBA – Nastasia Belc	nastasia.belc@bioresurse.ro
- SI	JSI – Nives Ogrinc	nives.ogrinc@ijs.si
- TR	TUBITAK – Hayrettin Ozer	hayrettin.ozertubitak.gov.tr



METROFOOD-RI Coordination Office

Claudia Zoani (Coordinator) - claudia.zoani@metrofood.eu
info@metrofood.eu - Phone: +39 06 3048 6202
 ENEA – Casaccia Research Centre - Via Anguillarese 301 - 00123 Rome (Italy)

www.esfri.eu



www.metrofood.eu



METROFOOD-PP project has received funding from the European Union's Horizon 2020 research and innovation programme under grant agreement No 871083.



offers services for



www.metrofood.eu

FOOD PRODUCTION TECHNOLOGIES

Plant growth in controlled conditions

Study of the relationships between agroecosystems management and food composition

In field and pilot plant experiments for the optimisation of production processes and products

Application of new technologies in food production

Development and application of mild technologies

Development of high added-value food products

Valorisation of by-products

EDUCATION

Training for professionals

e-learning courses and webinars

Social and living labs

SERVICES

FOOD CHAIN SERVICES

Development of new sensors and technologies for monitoring food production, storage and distribution

Definition of best practices to preserve/improve food quality & safety

Development of integrated traceability systems

Sustainability of productions

Circular economy and industrial symbiosis strategies

Strategies for reducing food losses and managing food surplus and wastes



KITCHEN-LAB EXPERIMENTS

Characterization of Food Contact Materials: bulk materials, films and protective coating; additives, adjuvants, inks and adhesives

Chemical and microbiological analysis of food contact materials

Development of innovative packaging (active, intelligent and smart packaging; bio-based and sustainable packaging; packaging integrated labels)

e-SERVICES

Access to: food data, data on environmental and health impact, food traceability and authenticity data, nutrition values

Data collection, sharing, interoperability

Tools for food traceability and authenticity

PRIMARY PRODUCTION

PROCESSING

PACKAGING

STORAGE AND DISTRIBUTION

RETAIL

PREPARATION AND DOMESTIC STORAGE

WASTES

FINAL CONSUMPTION

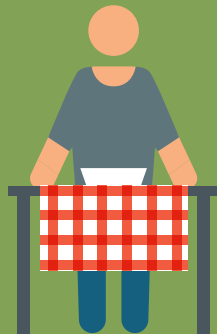


**RESEARCH
ACADEMIC**



**POLICY MAKERS
FOOD INSPECTION
& CONTROL**

**FOOD BUSINESS
OPERATORS**



**CONSUMERS
CITIZENS**