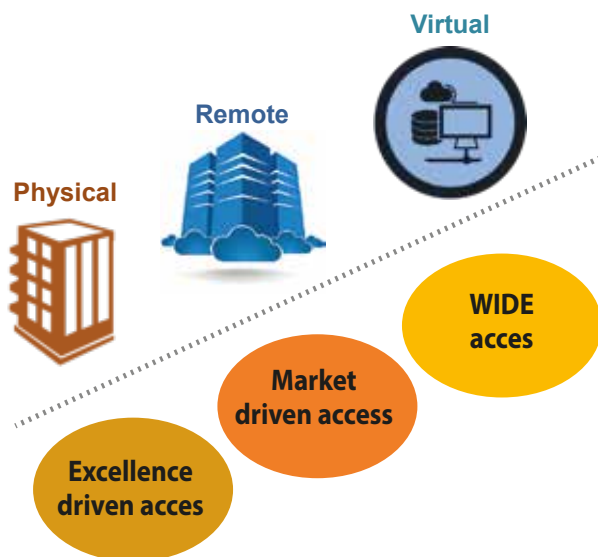


High-level metrology services in food and nutrition for the enhancement of food quality and safety



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	FFA – 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@bioesurse.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.



INFRASTRUCTURE FOR PROMOTING METROLOGY IN FOOD AND NUTRITION

offers services for



**CONSUMERS
CITIZENS**

www.metrofood.eu

FOOD ANALYSIS

Food Quality (nutrients and nutraceuticals)

Food Safety (chemical and microbiological contaminantion, allergens, etc.)

Additives and supplements

Total Diet Studies

Traceability of raw materials, product and processes

Food authenticity/fraud detection

FOOD CONTACT MATERIALS

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)

KITCHEN-LAB ACTIVITIES

Study of the effects of domestic practices for food preparation and storage on food quality & safety

Strategies for reducing food losses and managing food surplus and wastes

Definition of guidelines and best practices



e-SERVICES

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

Tools for food traceability and authenticity

Research result sharing

EDUCATION AND INFORMATION

Information services, fairs and open events

Educational activities and webinars

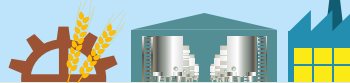
e-Courses for wide public

e-Learning school programs

Social and living labs



PRIMARY PRODUCTION



PROCESSING



PACKAGING



STORAGE AND DISTRIBUTION



RETAIL



PREPARATION AND DOMESTIC STORAGE



WASTES



FINAL CONSUMPTION