



# FoodTraNet

## AGENDA FoodTraNet Conference

**VENUE: Hoteli Bernardin d.d.**

Grand Hotel Bernardin

Obala 2, SI-6320 Portorož, Slovenia

web: [www.h-bernardin.si/en/location](http://www.h-bernardin.si/en/location)

October 9-11, 2024

contact person: Nives Ogrinc, JSI

### Day 1 – Wednesday, October 9<sup>th</sup> 2024

<b>8:30</b>	<b>Registration</b>	
9:00 – 9:30	N. Ogrinc (JSI)	Welcome & FoodTraNet progress
<b>Opportunities for ESRs</b>		<b>Moderator: N. Ogrinc</b>
9:30 – 10:10	S. Sorčan (MVZI)	Career development opportunities after PhD: MSCA Postdoctoral Fellowship
10:10 – 10:30	N. Poklar Ulrih (UL-BF)	New ERA Chair Foodomics: Metabolomics in Food and Nutrition
<b>10:30 11:00</b>	<b>Coffee &amp; tea break</b>	
11:00 – 11:30	C. Zoani (ENEA)	Career development opportunities for research in research infrastructure projects
11:30 – 12:00	G. Versteeg (EFFoST)	New opportunities for ESRs: EFFoST activities for young scientist/investigators
<b>Advanced approaches for food quality, authenticity and traceability</b>		<b>Moderator: L. Bontempo</b>
12:00 – 12:30	L. Strojnik (JSI)	Provenance on a plate: The use of stable isotope and trace element (SITE) analyses and complementary screening techniques to confirm the authenticity and origin of food
<b>12:30 14:00</b>	<b>Lunch</b>	
14:00 – 14:15	Z. Giannotti	Advancements in mass spectrometry - based techniques for the traceability and safety of cereal products
14:15 – 14:30	M. Vats	Mass spectrometry Imaging in agro-food system
14:30 – 14:45	M. A. Carrera	Characterization of relevant contaminants in bee pollen
14:45 - 15:00	L. Molina Millán	Advanced mass spectrometry methods for addressing environmental challenges in polymeric materials and particulates analysis
15:00-15:30	Round table discussion	
<b>15:30 16:00</b>	<b>Coffee &amp; tea break</b>	
16:00 – 17:30	M. Suman (Barilla)	ILG group discussion: how to commercialized your results
<b>19:00</b>	<b>Dinner with Science slam</b>	





## Day 2 – Thursday, October 10<sup>th</sup> 2024

Advanced solutions in food production and safety		Moderator: D. Hernando
9:00 – 9:45	Amadeo Fernández-Alba (UAL)	Multi-analyte methods for chemical analysis in food: Quo Vadis
9:45 – 10:15	U. Blaznik (NIJZ)	Consumption and use of food additives and food flavourings
10:15 – 10:30	J. Anderson	Traceability of traditional mountain cheeses of Trentino: What is the discriminant between dairy production in mountain and valley farms?
10:30 – 11:00	Coffee & tea break	
11:00 – 11:15	H. Sahai	Understanding the interactions of micro and nanoplastics in the agricultural environment
11:15 – 11:30	A. Macan Schönleben	Identification of contaminants of emerging concern in novel foods for human consumption
11:30 – 11:45	E. Andreasidou	Evaluating the occurrence of chemicals of emerging concern in tomato plants: a field study on agricultural wastewater reuse
11:45 – 12:15	Round table discussion	
12:30 – 13:30	Lunch	
Advanced materials in food science		Moderator: L. Fras Zemljič
13:30 – 14:00	A. Lobnik (IOS)	Sensors for food freshness and pesticides
14:00 – 14:15	A. Rehman Anwar	Beyond traditional labels: edible microlasers as barcodes and sensors for the food monitoring and authentications
14:15 – 14:30	E. Donà	Dimethoate detection through a fluorescent coumarin dye
15:00	Excursion on boat Dinner	





## Day 3 – Friday, October 11<sup>st</sup> 2024

<b>Advanced materials in food science</b>		<b>Moderator: L. Fras Zemljič</b>
9:00 – 9:45	G. Guebitz (BOKU)	Enzymatic recycling of multi-component food-packaging materials
9:45 – 10:00	J. Stanley	Thermal and mechanical properties of synthesized poly(ethylene furanoate)/poly(ε-caprolactone) block copolymers as a sustainable packaging material
10:00 – 10:15	A. John	Multifunctional - biodegradable food packaging material with bio-derived coatings
10:15 – 10:30	Round table discussion	
<b>10:30 – 11:00</b>	<b>Coffee &amp; tea break</b>	
<b>New approaches for more efficient communication with consumers</b>		<b>Moderator: N. Ogrinc</b>
11:00 – 11:30	M. Vittuari (UNIBO)	Empowering sustainability in food systems: a consumer behaviour perspective
11:30 – 11:45	C. Terro	Innovating traceability with stable isotopes, multi-elemental analysis, and explainable ai: validated using saffron as a commodity
11:45 – 12:00	N. Rehman	Overcoming barriers and enhancing consumer engagement with novel food technologies
12:00 – 12:30	Joint meeting and discussion	
<b>12:30 – 13:30</b>	<b>Lunch &amp; end of the meeting</b>	

